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COVER
LETTER



June 17, 2024

John Pappalardo
Chief Financial Officer
4115 Jacksol Drive
San Jose, CA 95124

Dear Mr. Pappalardo and the Selection Committee:

On behalf of the entire Sodexo team, thank you for the opportunity to present this exciting future vision of Cambrian School District's child nutrition program. This proposal represents the dedication, willingness and ability of our entire team to bring innovative, healthy and high-quality programs that exceed your present and future needs. Drawing on our experience with our 46 school district partnerships in the state of California, Sodexo will continue to meet your high expectations and standards of quality. Using our vast resources, local purchasing contracts, school service-specific support teams and direction from the California Department of Education, we will continue to provide innovation that grows Cambrian School District's child nutrition services program.

This response incorporates the information you requested and our best practices to advance student well-being and engagement while building on the strength of our partnership and providing additional enhancements to your program.

This proposal addresses the District's general foodservice goals as stated in the RFP:

GOALS FOR CAMBRIAN NUTRITION OPERATIONS



PROCUREMENT AND SUPPLY CHAIN MANAGEMENT

Objective: Procure quality food and products by leveraging Sodexo's procurement capabilities while incorporating local community suppliers and vendors.

KEY TOOLS

- Established partnerships with local suppliers to integrate their products into the child nutrition program.
- Sodexo's extensive procurement network to ensure consistent quality and availability of products.
- Concrete strategies to mitigate supply chain disruptions, ensuring a steady flow of necessary supplies.



PROCESS AND DOCUMENTATION STREAMLINING

Objective: Create and develop processes that consolidate invoices, documentation, backup documentation, and reporting to streamline billing procedures.

KEY TOOLS

- Centralized system for managing invoices and related documentation.
- Standardized reporting procedures to enhance operational transparency and efficiency.
- Proven digital tools to automate and simplify documentation processes.



MENU DEVELOPMENT AND MARKETING

Objective: Develop quality menus and marketing content that reflect Cambrian's goals for a high-quality nutrition program by utilizing technology and promotions.

KEY TOOLS

- Nutritious and appealing menus aligned with Cambrian's nutritional standards and goals.
- Technology platforms such as the website and Nutrislice to promote menu offerings and nutritional information.
- Sodexo's student chef program to engage students and encourage participation in the nutrition program.
- Successful promotional campaigns to boost participation and awareness.



STAFF TRAINING AND IN-SERVICES

Objective: Build training programs and in-services for staff and foster an environment of safety by integrating Sodexo's best-in-class safety protocols for Cambrian's stakeholders.

KEY TOOLS

- Comprehensive training programs focused on food safety, operational procedures, and customer service.
- Safety protocols and industry best practices.





EXPECTED OUTCOMES

Enhanced Supply Chain Reliability: By combining Sodexo's procurement strengths with local supplier integration, we aim to ensure consistent product quality and availability.

Operational Efficiency: Streamlined processes will reduce administrative burdens and enhance overall child nutrition management.

Increased Participation: Engaging menus and effective marketing programs will drive higher student and stakeholder participation in cafeteria offerings.

Improved Safety and Training: Robust training and safety programs will ensure a safe and efficient working environment, contributing to overall operational success.

We are excited to continue our partnership with Cambrian School District. With this proposal, we reaffirm our commitment to provide your District with exceptional services that exceed your expectations.

Thank you for this opportunity. Together, with a shared vision, we will achieve your goals.

Sincerely,



Maria Escobar
Consultant
Sodexo At School
408-283-6132
maria.escobar@sodexo.com



Chris Battaglia
Area General Manager
Sodexo At School
408-607-3476
chris.battaglia@sodexo.com



Martha O'Rourke
District Manager
Sodexo At School
408-218-5621
martha.orourke@sodexo.com



Wendy Surak
Senior Vice President
509-385-5902
wendy.surak@sodexo.com

Authorized Representative of the FSMC



David Newman
Chief Executive Officer
Sodexo At School, North America
202-819-2948
david.newman@sodexo.com

GROWING A HEALTHIER FUTURE TOGETHER

On-site Consultant Maria Escobar, Area General Manager Chris Battaglia, District Manager Martha O'Rourke and the entire Sodexo team embody our commitment to accelerate the delivery of effective solutions, fuel innovation and deliver unsurpassed quality.

With over 50 years of child nutrition consultancy expertise in California and a fundamentally simple approach to engage in and share best practices, we foster a unique team approach to promote greater collaboration. We work hard to accomplish more together.

Our focus remains on nourishing the whole child to improve health, well-being, educational outcomes and connectivity to their communities. We aim to help Cambrian School District students thrive.

We've outlined the journey we'll take together, working collaboratively toward continued success and the **INNOVATION** we'll provide to not only accelerate change but to also sustain long-term success. Our unwavering commitment to our **COMMUNITY** ensures that Cambrian School District and its students continue on the path of success.



Maria Escobar
Consultant



Chris Battaglia
Area General Manager

-  Tasty and nutritious food experiences for all
-  Inclusive nutrition and wellness experiences
-  The best strategy to build thriving partnerships within the community
-  Maximizing the value of every dollar spent

24-SCH-301471



STUDENT FOCUS - IMPACTFUL SOLUTIONS - QUALITY LEADERSHIP

Our team holds themselves accountable for developing and executing plans that reflect Cambrian School District. Our goal is to provide quality food in your District school meal program that kids actually want to eat while driving operational excellence and delivering the results that help you meet your goals quickly and effectively.

We focus on Cambrian School District students by:

- Devoting the time necessary to understand your vision
- Leveraging our highly skilled California-based team to furnish industry best practices
- Ensuring easy access to quality nutrition and appetizing food
- Pivoting quickly and effectively through flexible delivery models
- Executing targeted participation strategies to better serve your community

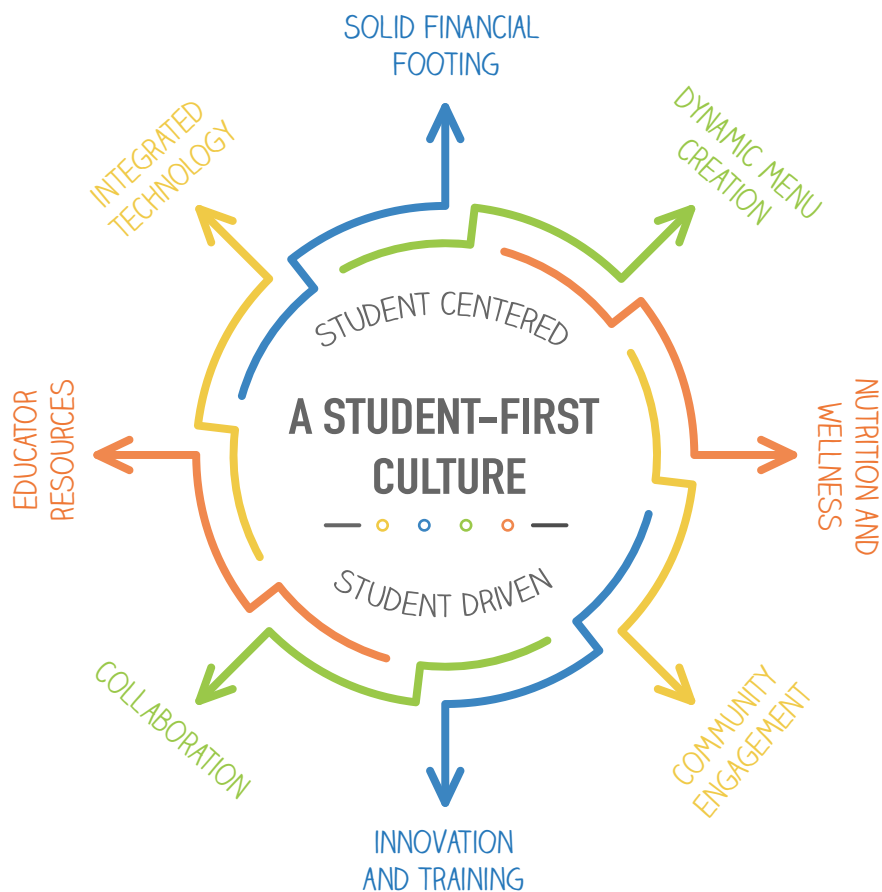
OUR PROCUREMENT AGENT AND CONSULTANCY PARTNERSHIP PROVIDES:

STRATEGIC GUIDANCE	OPERATIONAL EXCELLENCE	ADMINISTRATIVE SUPPORT
<ul style="list-style-type: none"> ▪ Consultancy services as laid out in the Scope of Work ▪ Program guidance and training ▪ Student- and community-driven menu options, using responsibly sourced, local, minimally processed ingredients 	<ul style="list-style-type: none"> ▪ Supply chain management and purchasing expertise ▪ Organization and maintenance of procurement documents 	<ul style="list-style-type: none"> ▪ Maintenance of accurate procurement records, documenting all domestic purchases in full compliance with California legislation

THE TEAM YOU CAN COUNT ON

We are grateful to Cambrian School District for entrusting Sodexo with the care of supporting your child nutrition program. We do not take our history together for granted. We view each day as an opportunity to refine our service for you, better serve our community and improve the quality of the great food we offer.

In this proposal, we focus on the acceleration needed to achieve your goals, raising the bar by evolving with regulation change and maximizing funding. We are committed to strengthening our promise to ensure a best-in-class child nutrition program while creating a positive impact on every student, every day.



ENSURING CHILDREN EAT A HEALTHY BREAKFAST AND LUNCH

California has become the first state to pass a universal free school meal program for all public school students, and we could not be more excited to support you in your efforts to prevent hunger and malnutrition among children.

With nearly eight million people in California experiencing food insecurity, it is important to ensure children eat a healthy breakfast and lunch at school so they can achieve greater academic performance and experience fewer emotional and behavioral problems. As we collaborate with you to continue universal free meals, we:

- » Ensure all students have access to high-quality, fresh, hyper-local and tasty nutritious ingredients
- » Promote inclusive nutrition education resources and events
- » Deliver quality food that kids want to eat

FIVE-YEAR INNOVATION ROADMAP

Our journey toward an accelerated and energized nutrition and wellness experience for all starts with our five-year innovation roadmap. The innovations on our roadmap are resources available to implement at your discretion. Our role as consultants is to provide you with the tools and programs to help you achieve your child nutrition program goals quickly and effectively.



STUDENT SUCCESS

- Complimentary breakfast
- Complimentary lunch
- 40% scratchmade
- Student input through student surveys and focus groups
- Culturally preferred menu items
- Local, minimally processed foods
- Access to safe, healthy, nutritious food in all communities
- Trademark marketing
- Clubhouse elementary school brand
- foodiE middle school brand



COMMUNICATION AND COMMUNITY

- Child Nutrition Advisory Committee
- Wellness events
- Online menus with nutrient information by item, in multiple languages
- Partners with local food banks and family farmers





TEACHING AND LEARNING ENVIRONMENT

- A to Z Salad Bar
- Taste-testing
- Future Chefs
- Mindful for Students by Sodexo
- Farm to Market



FarmtoMarket



CALIFORNIA EXPERTISE

- Flexible service model expertise
- All food and supply purchases made in full compliance with California legislation SB 490 and AB 778, which addresses domestic purchases and California purchases
- Effective navigation of supply chain
- Contract management with all suppliers
- Product compliance with all USDA meal patterns
- Recommendations for full utilization of commodities
- Commitment to transparent financial reporting

TOGETHER WE GROW

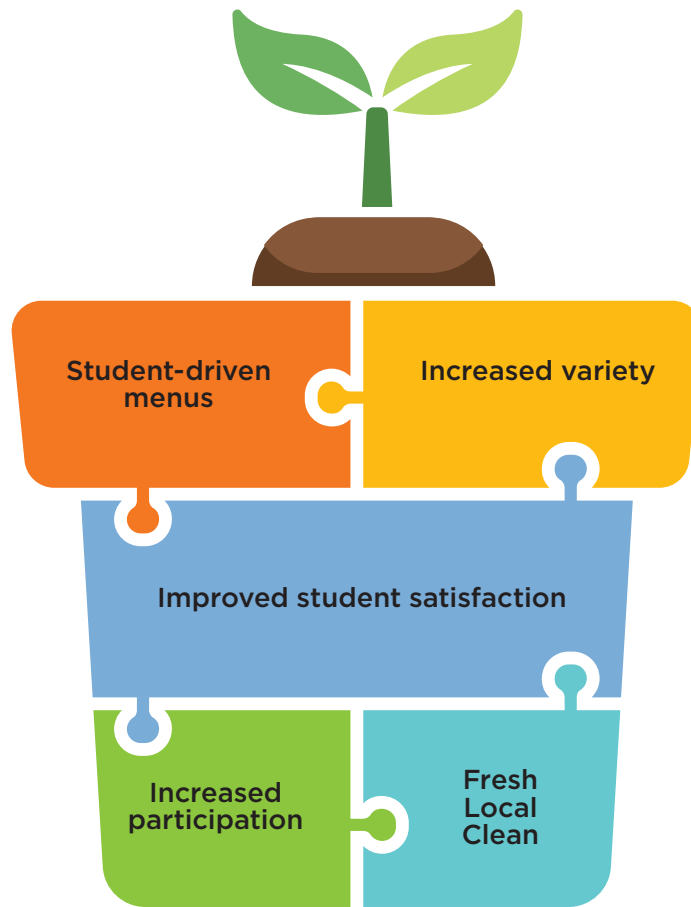
FINANCIAL PROPOSAL ASSUMPTIONS

- **Annual Price Adjustment** – Sodexo’s fixed price may be increased on an annual basis by the yearly percentage change in the San Francisco Consumer Price Index, Food Away From Home, January publication.
- **Monthly Invoice** – Sodexo’s invoice will be provided monthly, with backup documentation, net 30.

TABLE A. COST REIMBURSABLE (DIRECT) COSTS		
ITEM #	ITEM DESCRIPTION	ANNUAL COST
1	Food and Food Supplies	\$671,484
2	Equipment, Marketing and Signage	\$4,600
TOTAL A. COST REIMBURSABLE (DIRECT) COSTS		\$676,084

TABLE B. FIXED FEE COMPONENT		
ITEM #	ITEM DESCRIPTION	ANNUAL COST
3	Monthly flat fee Sodexo virtual consultant including salaries, benefits, workers compensation, \$5M general liability and all other expenses associated with consultant; such as Sodexo technology, mileage, cell phone, training, seminars, POS and Nutrislice: \$12,624.67 per month, July - June	\$151,496
4	General and Administrative Fee for all out of unit services, including but not limited to Sodexo processing center for all invoices, vendor inquiries, and month-end financials: \$4,216.67 per month, July - June	\$50,600
5	Consulting and Purchasing Fee: (\$0.10 per meal)	\$50,220
6	Guaranteed Credit for Vendor Discounts, Rebates and Allowances	\$(82,473)
TOTAL B. FIXED FEE COMPONENT		\$169,843
		Grand Total A+B: \$845,927





CAMBRIAN SCHOOL DISTRICT'S GROWTH MINDSET

A clear understanding of Cambrian School District's challenges, opportunities and culture make Sodexo the best choice when choosing a visionary partner to evolve your child nutrition program. We have taken great care to ensure our response is fair, transparent and fiscally sound while also accounting for the well-being of the students we serve.

Our growth plan includes a focus on the following:

- Recommending recipes that kids want to eat
- Inclusive nutrition and wellness experiences
- Increased variety of foods, with child nutrition-approved recipes, to allow District staff to prepare culturally diverse menu options

You can rest assured that we will remain participation-driven. This simply means we will not cut corners by reducing offers or cutting food costs. Instead, we will rely on our higher-quality food and our unique, customized innovations to drive student satisfaction and participation and ultimately increase your fund balance. Our financial solution is structured to guarantee your students receive quality, nutritious offerings each day, with additional revenue staying in the District.

Target and Create New Dining Experiences Through Innovation



DELIVER
AHEAD OF
TREND



INNOVATION
IN FOOD
OFFERINGS



EVIDENCE-
BASED
MENU DESIGN



ANALYZE
AND
DESIGN



DATA
ANALYTICS



BUILDING ON A GREAT PROGRAM

DATA ANALYTICS

A deep knowledge of the individuals who make up your community is a crucial step in designing a tailored nutrition program for your students.

Data-informed decisions improve the student's experience through pinpointing the strengths and weaknesses of your daily offering. Our team then focuses on delivering program recommendations based on the data gathered. We firmly believe that data analytics, when used properly, elevate our conversations and allow us to serve more effectively.

EVIDENCE-BASED MENUS

Relying on data to make informed decisions allows us to recommend menu components that resonate with your students. Insights we generate stretch beyond recognition of popular items. We dig deep into what is transpiring within the surrounding community. What are the food trends being offered at local restaurants? What offerings are unique? What food preferences are most prevalent? Our analytics team delivers results on understanding the insights of real-time information within the Cambrian School District community.

Our nutrition program is based on student input gathered in Cambrian School District. This allows us to drive innovation and deliver targeted, customized solutions that continuously drive revenue and growth for Cambrian School District.

VISIONARY PROGRAM EVOLUTION IN THE INFORMATION AGE

In our digital age, we must be ahead of the curve and have a multi-device platform collaboration strategy to meet the needs of today's students.



INVESTING TO PRIORITIZE MULTILINGUALISM

Strengthen a Sense of Community, Relevancy and Belonging

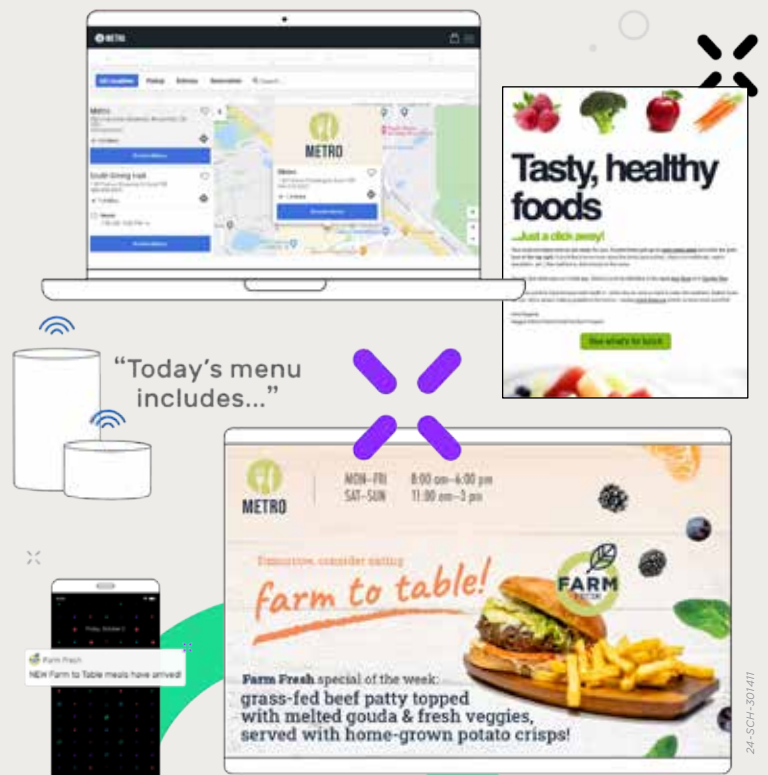
Our proposed solutions invest heavily in innovative technologies and local partnerships, broadening our capabilities to convey program benefits and promotional events meaningfully while increasing engagement and connectivity within our community.

INNOVATION, COMMUNICATION AND UNIQUE EXPERIENCES

- » A marketing and communication plan assists the department leadership in setting program priorities and goals that will improve the Child Nutrition Program.
- » Tastings allow students to try new items that are planned for the next week's menu.
- » Sodexo communication, performance monitoring and benchmark data provide timely operational updates and monitor program advancements to ensure we align with Child Nutrition Department goals.
- » Technology solutions make it easier for students and parents to find nutrition information and provide feedback to the team.
- » A culinary training plan will contribute to better production quality and allows for flexibility in delivering on the complexity of student-driven recipe items.

With meaningful learning experiences beyond the classroom walls, educators and students have the opportunity to achieve more.

nutrislice





NUTRISLICE ESSENTIALS

Nutrislice will allow Cambrian School District parents, students and families to access menus anytime, anywhere using a laptop or app on their phone. Available in over 40 languages, menus on the Nutrislice app will ensure the entire community knows what meals are being served every day.

INCLUSIVE CONNECTIVITY

- Connection to menus everywhere through a website and mobile app with voice activation on any Alexa-enabled device
- Menus available in over 40 languages
- Fully accessible website for disabled and visually impaired users
- Daily, weekly and monthly online menus with print options

ACCURATE NUTRITION RESOURCES

- Generates nutrition information for each menu item including serving size, calories, fat, saturated fat, trans fat, cholesterol, sodium, total carbs, dietary fiber, sugar, added sugar, protein, vitamin A (IU or RE), vitamin C, calcium, iron, potassium and vitamin D
- Provides safe allergen identification system
- Utilizes customizable filters for special diets and allergies that automatically remove menu items based on restrictions
- Offers capability to upload manufacturers' labels
- Allows families to customize meals directly in the app, which shows new allergen and nutrition information based on the updates
- Automatically scales nutrition information based on selected serving size
- Displays MyPlate information

FOOD RECOVERY AND COMPOSTING

Sodexo fully endorses California's goal of 100% food recovery and composting (SB 1383). We look forward to providing corporate expertise and tools, when applicable, to support your Child Nutrition Program through this operational transition.

Possible operational adjustments:

- **Increase access to Share Tables**, which will allow students to return items they have taken but do not want to consume.
- **Utilize production planning, which will reduce production waste** through monitoring participation rates, food prep, planning and distribution and allow us to adjust menus to student preference.



Strategies for minimizing PLATE WASTE

- Student-driven Menus
- Taste Samplings for New Items
- Production Planning Based on Prior Production Data
- Share Tables
- Food Recovery Efforts Through Local Agencies





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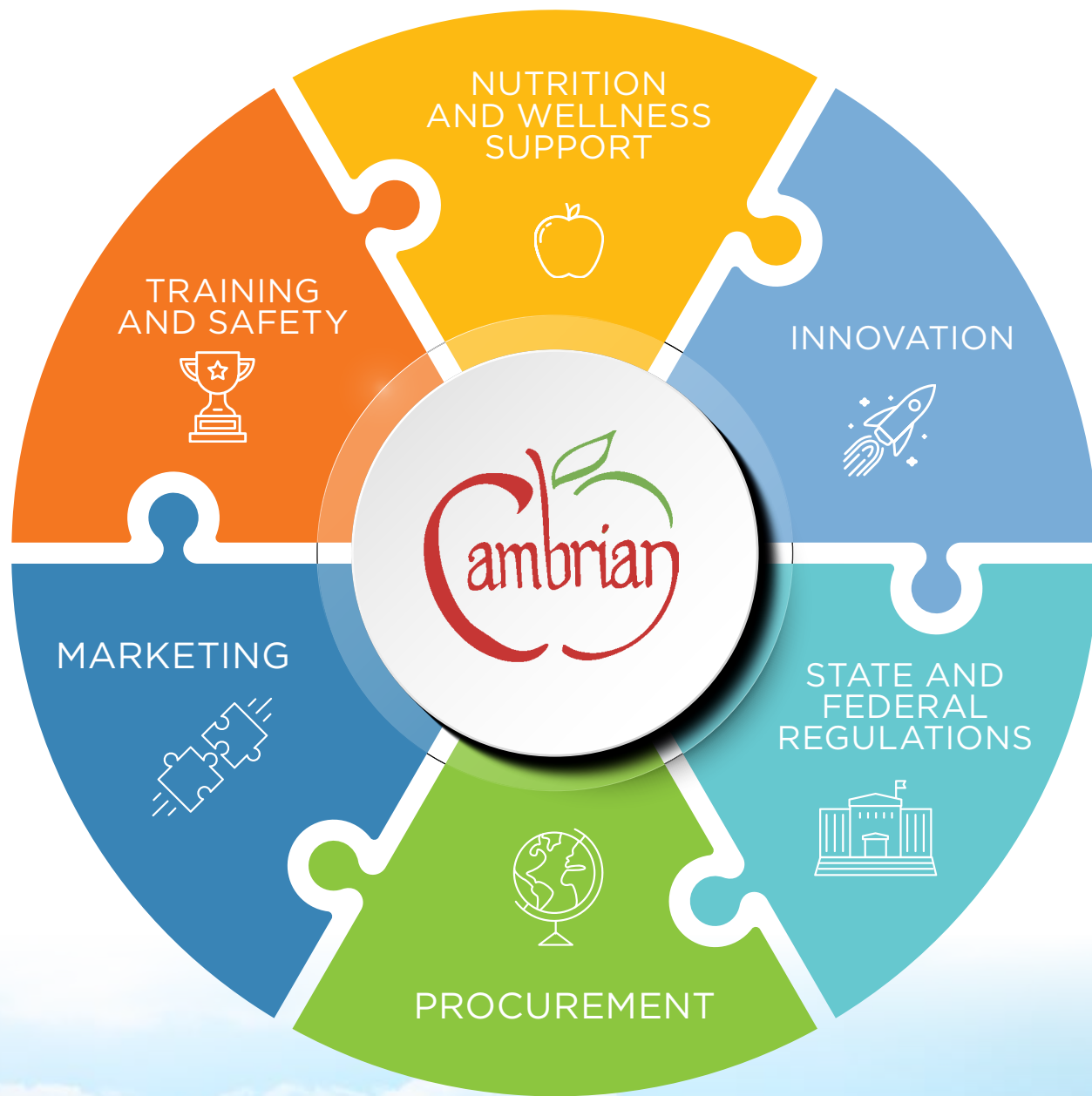




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PROPOSAL OF PROCUREMENT/ SERVICES PROCEDURE PROCESS

*Procure products with leveraged purchasing power and national contracts
Assistance with ad hoc purchasing for district trainings, recognition, awards, other events throughout the school year*



24-SCH-301471

OUR COMMITMENT

We take pride in our culture, ethics and demonstrated ability to control expenses while focusing on students and their well-being. To ensure the success of your program, we are committed to:

- Ensuring all students have access to high-quality, fresh, local, tasty and nutritious meals
- Bringing inclusive nutrition education and wellness programs
- Providing innovative dining experiences
- Developing a network of strong community allies
- Creating a stronger financial position
- Delivering meals that kids want to eat

For our partners, the benefits of the highest standards of excellence in food quality, food safety and procurement are priceless. These standards provide a safe work environment for employees and guide our culinary staff in planning menus and delivery processes.

BENEFITS TO CAMBRIAN SCHOOL DISTRICT'S CHILD NUTRITION PROGRAM

- Increases financial accuracy
- Assists with District cash flow
- Reduces District paperwork
- Increases productivity and efficiency
- Frees managers to spend more time with students and employees

A complete look at our financial condition for the last three years can be found here.



Scan Me

KEY AREAS OF FOCUS

- Purchasing
 - » **Streamlined Purchasing** - Ensures maximum efficiency through ordering, receiving and deliveries
 - » **Procurement Audits** - Our audits for suppliers, inspections of their facilities and monitoring of their procedures ensure they meet high standards
 - » **Inventory Control** - Part of the HACCP system in place at your schools, including proper storage procedures and FIFO (first in, first out)
 - » **Product Recall System** - Alerts your local team of any product recall
- Sanitation, Preventive Maintenance and Physical Safety
 - » Identified as part of the HACCP system; training is provided to staff
 - » Checks completed by the on-site consultant to validate proper procedures are being followed

The ability to process accounts payable and monitor and evaluate the performance of Cambrian School District's child nutrition program effectively is an important factor to success. We streamline these tasks with innovative technology and accurate accounting systems.



Sodexo's strong presence in California makes us uniquely qualified to meet the needs of your District.

We create optimal conditions for learning. Happy, healthy kids do better at school. A nutritious, balanced diet boosts their energy and sharpens their concentration. Their learning improves when they're in a safe, welcoming environment, so we help make schools caring, nurturing places for children.

SODEXO OVERVIEW

Sodexo, Inc. (www.SodexoUSA.com), a leading Quality of Life Services company in the United States, Canada and Mexico, delivers on-site services in Corporate, Schools, Universities, Healthcare, Government and Remote Site segments. Around the world, Sodexo serves 80 million customers daily.

Quality of life plays an important role in the progress of individuals and the performance of organizations.

Based on this conviction, Sodexo is the strategic partner for companies and institutions that place a premium on performance and well-being, as it has been since Pierre Bellon founded the company in 1966. Sharing the same passion for service, Sodexo employees in 45 countries design, manage and deliver an unrivaled range of Quality of Life Services, including food service, facilities management, concessions, security, energy management and much more.

NEARLY 60 YEARS OF EXPERIENCE WITH CHILD NUTRITION PROGRAMS IN NORTH AMERICA

- » We serve more than 15 million consumers, including students in more than 450 school districts
- » We employ more than 127,000 team members
- » We support 4,400 schools, universities, corporations, healthcare facilities, long-term care communities, retirement centers, military bases and remote sites
- » Our operations span every major metropolitan area with \$11.4 billion in consolidated revenue

27,000 Sites served worldwide

50+ Years serving national school lunch programs

Our Core Mission: Quality of Life Services to improve communities

Sodexo was founded in 1966, serving 80 million customers daily in 45 countries

We collaborate with you to create an environment that produces stronger and healthier learning. Scan here to see how.



Scan Me

915 Meeting Street, Suite 1400
North Bethesda, MD 20852
301-987-4000 | us.sodexo.com

EXPERIENCE WITH SIMILAR SCHOOL FOOD AUTHORITIES IN CALIFORNIA

Sodexo has evolved from a management company to a consulting model throughout our long history. As the California Education Code has developed, we have adjusted to ensure compliance. Our experience in serving school districts similar to Cambrian make us uniquely qualified to continue to serve you.

OUR UNITED STATES SCHOOL CHILD NUTRITION EXPERIENCE DASHBOARD



TO LEARN MORE, VISIT

SODEXO FOUNDATION

	EMPLOYEES 14,353
	MEALS PER DAY 3,082,045
	VENDOR PARTNERS 2,226
	PROVIDED FREE, NUTRITIOUS SUMMER MEALS IN 18 CITIES AND SUPPORTED 63 LOCAL BACKPACK FOOD PROGRAMS
	FEEDING OUR FUTURE PROVIDED 169,450 MEALS TO HUNGRY KIDS IN 11 CITIES

24-SCH-30147

On-site consultants as needed for the following:

- Staff training and in-services
- Inventory management
- Assistance with student focused engagements such as taste testing, student chef, or the like

CALIFORNIA REGIONAL SUPPORT TEAM

Martha O'Rourke
District Manager

Galina Dobson-Schweitzer
Area Dietitian

Michelle Heistand
Marketing Specialist

Madeline Sublet
Regional Menu and Procurement Support

NATIONAL MANAGEMENT TEAM AND SUPPORT



David Newman
CEO, Sodexo At School, North America



Wendy Surak
Senior Vice President



Cindy Scott
Vice President, Finance



Deb Naughton
Senior Vice President,
Business Development



Viviane Azzi
Vice President, Human Resources



Sandrine Church
Senior Vice President,
Global Strategy and Planning



Bill Lacey
Senior Vice President,
Strategic Project Deployment



Pip Thompson
Vice President, Client Relations



David Kourie
Senior Vice President, Supply Management



Rachel Nicometi
Senior Director, Marketing



Chef Michael Morris
Director of Operational Excellence

Environment
Health and Safety

Quality Assurance
and Food Safety

Information Systems
and Technology (IS&T)

Risk
Management

Diversity
and Inclusion

Sustainability
and CSR

Legal

Supply
Management

Ordering of food, sanitation products, paper goods and other supplies needed for the operation of all district cafeterias.

TARGETED EXPERTISE SUPPORTING PROCUREMENT COMPLIANCE

We provide a team of procurement experts led by Madeline Sublet, our Regional Menu and Procurement Support. Some of the areas where they support the team include:

Complying With the Buy American Provision

The Buy American provision supports the mission of the Child Nutrition Program, which is to serve children nutritious meals and support American agriculture. As your child nutrition partner, Sodexo purchases, to the maximum extent practicable, domestic commodities, agricultural commodities produced in the United States and/or food products processed here substantially using agricultural commodities produced in the United States.

Compliance With USDA and California Department of Education Requirements

Cambrian School District can trust that our on-site management team has a complete and thorough understanding of the necessary operating standards that meet or exceed federal and state guidelines. This expertise translates into proven practices that strengthen your District's foodservice program and guarantee strict compliance with current laws and regulations. Tested repeatedly by state departments across the country, our systems protect the integrity of your District and make sure that procedures meet all government standards and requirements.

LOCAL SOURCING BENEFITS EVERYONE

Purchasing local goods like bakery items, milk and produce; connecting local farms and businesses to your District's schools; and emphasizing the relationship between wellness and food are all part of our ongoing commitment to sustainability and support of the Cambrian community. Sodexo has contracts with numerous vendors that meet the needs of special events and ad hoc purchases.





Creation of production records related to the menus to ensure all necessary back-up documents correspond to what is being served to students.

Timely notification of supply-chain issues, i.e. menu item unavailability or delivery delay

Assistance with state and federal reporting requirements

Processing services: Single monthly invoice with backup documentation (net 30 days)

Through Sodexo Supply Management, there are many suppliers that we use at the local level to provide the highest-quality products for the students of Cambrian School District.

FOOD ITEMS AND SUPPLIES

Sodexo provides procurement services for food and supplies, on behalf of the District, and is responsible for purchasing all food items and supplies required for the Child Nutrition Program. This includes all food and supplies necessary for emergency meal service, including weekends and holidays, as deemed necessary by the District and in quantities necessary for program growth with the rollout of California Universal Meals.

On the District's behalf, Sodexo purchases quality products at the lowest-possible cost utilizing existing contracts in place by Sodexo at the corporate level. All purchases generated by Sodexo, upon District approval, must adhere to the federal child nutrition program procurement regulations in 7 CFR 3016.36 and 7 CFR 210.21 and will adhere to Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) which added a new provision, Section 12(n) of the NSLA (42 USC 1760(n)), requiring SFAs to purchase domestically grown and processed foods, to the maximum extent possible. Purchases made in accordance with the Buy American provision must still follow the applicable procurement rules calling for free and open competition. Sodexo will recommend but shall not require that only approved vendors are used.

Current regional vendors include: Daylight Produce, Giulianos Bakery and Gold Star Foods, Sysco and other District-preferred vendors

Foodservice Department Buyer

Ordering Plan - Based on site production plans and projected participation growth, the District's Food Service Buyer consolidates site quantities and places food and supply orders to be delivered to the central warehouse, for distribution to the school production sites and individual school sites. Orders are placed by the Sodexo buyer, meeting distributor lead times. In the event there are product cancellations due to Supply Chain issues, the Sodexo on-site consultant will work with Sodexo Procurement Department to source alternate products that meet all meal pattern requirements.

Program Compliance with California Universal Meal Program

- Sodexo Bay Area Child Nutrition Leadership and Sodexo's contracted suppliers have focused 100% on successfully implementing California's Universal Meal Program. Building inventory on-hand to support growth in breakfast and lunch participation. We will provide backup plans to ensure all students receive meals that meet the Federal and State Meal Pattern Requirements.

Production Records - Through the District production planning database, the district staff provides menus to sites and seeks planned production quantities from each of these locations. The planned production numbers are entered on a per site basis and then production records are created.

OUR APPROACH TO OPEN AND CLEAR COMMUNICATION

Effective communication is a cornerstone of successful process changes and programmatic shifts within school districts, or any organization. Sodexo's approach to open and clear communication involves several key elements, including:

Transparency – Openly sharing information about the reasons behind changes or shifts in programs helps build trust and understanding among stakeholders. This could include explaining the rationale behind menu changes, supply chain issues, or new nutritional guidelines.

Active listening – Encouraging feedback from all stakeholders, including students, parents, teachers, and administrators, demonstrates a commitment to understanding their perspectives and concerns. This feedback can inform decision-making and help address any issues or challenges that arise.

Clear channels of communication – Providing multiple avenues for communication, such as meetings, newsletters, emails, and online platforms, ensures that stakeholders have access to information and can easily voice their opinions or ask questions.

Timely updates – Keeping stakeholders informed about progress, timelines, and any changes to plans helps manage expectations and reduce uncertainty. This could involve regular updates on menu changes, program implementation, or supply chain updates.

Education and training – Ensuring that all stakeholders are informed and prepared for changes through education and training programs helps smooth the transition and ensures successful implementation. This could include training sessions for cafeteria staff on new recipes or nutritional guidelines or informational sessions for parents and students on the benefits of healthier food options.

Collaboration and partnership – Working closely with school administrators, teachers, parents and community members fosters a sense of ownership and collective responsibility for the success of programmatic shifts.

This collaborative approach helps generate buy-in and support for changes.



DEDICATION TO FOSTERING POSITIVE RELATIONSHIPS

Sodexo's enduring partnership with Cambrian School District speaks volumes about our commitment to excellence in food service and dedication to fostering positive relationships within the school community. We have demonstrated strengths to District leaders in various areas, including the following:

Consistency and quality - Leaders in the District would highlight Sodexo's consistent delivery of high-quality meals to meet and exceed nutritional standards.

Quick responsiveness to needs - Sodexo's ability to swiftly respond to the evolving needs of the District demonstrates our commitment to customer service and satisfaction.

Whether it is accommodating dietary restrictions, adjusting menus, or addressing feedback, Sodexo's responsiveness is crucial in ensuring the smooth operation of the foodservice department.

Flexibility and adaptability - Sodexo has continually demonstrated flexibility and adaptability in tailoring our services to suit specific requirements of the District. This has included adjusting menus based on student preferences, integrating locally-sourced ingredients and implementing new initiatives to promote health and wellness.

Communication and collaboration - Sodexo effectively communicates and collaborates with District leaders to maintain a successful partnership. Sodexo maintains open lines of communication, provides updates, and collaborates to address any challenges or concerns that arise.

Innovation and continuous improvement - Sodexo takes a proactive approach to introducing new ideas and best practices to enhance the foodservice program.

By excelling in these areas, Sodexo has established itself as a trusted partner in providing services to Cambrian School District, contributing to the overall well-being and satisfaction of the school community.





PHOTO: SHUTTER

Cambrian School District is supported by an experienced and proven child nutrition services provider with a long history of serving reimbursable meals to students.

Safeguarding Your Interests

Valuable experience gained in serving clients like Cambrian School District and other district programs has built a strong understanding of the importance of maintaining operating standards that meet or exceed federal and state guidelines.

Our team will work with District personnel and departments to evaluate current practices, highlight areas in need of improvement and make any changes necessary to stay in compliance with government requirements.

FINANCIAL CONDITION

ANNUAL REPORT

A complete look at our financial condition for the last three years can be found here.



Scan Me

Our annual report contains Sodexo's corporate philosophy, overall strategy and audited financial statements for the past three years. Among the extensive information therein is our most recent Board of Directors' Report to Shareholders, a listing of international corporate offices and highlights from our company history.





03

BREAKDOWN OF COST



Strong Financial Footing

Our proposed financial offer, array of delicious and nourishing menu options and flexibility in designing student-driven food experiences at all levels help Cambrian School District stretch budget dollars further and allocate more financial resources toward achieving your immediate and long-term operational goals.

OUR COMMITMENT

ETHICAL OPERATIONAL STEWARDSHIP WITH INTEGRITY AND VISION

Integrated technology solutions, student-driven menu design and commitment to collaboration and program evolution ensure you will maintain the secured financial footing needed to make Cambrian School District the premier school district in the state of California.

Your financial success is directly linked to our ability to provide great-quality food that increases student satisfaction and participation. We focus on your revenue growth while never losing sight of the customer experience your students deserve.

PUTTING FOOD QUALITY FIRST

FRESH

We take great pride in offering scratchmade recipes whenever possible, placing an added emphasis on fresh and healthy selections.

CLEAN

We are committed to transparency in our procurement of wholesome ingredients and we work diligently to offer foods with a short ingredient list and/or no artificial additives.

LOCAL

We use, whenever possible, our state's abundance of locally grown and produced ingredients, supporting our local farmers and artisans while providing our students with healthy and delicious meals.

Your goals are our goals and we comprehend the complexity of providing an autonomous approach for each of the Cambrian School District schools we represent. Ensuring solid financial footing takes a partner with a proven track record of providing growth, innovation and quality food experiences.



FINANCIAL PROPOSAL ASSUMPTIONS

- **Annual Price Adjustment** – Sodexo’s fixed price may be increased on an annual basis by the yearly percentage change in the San Francisco Consumer Price Index, Food Away From Home, January publication.
- **Monthly Invoice** – Sodexo’s invoice will be provided monthly, with backup documentation, net 30.

TABLE A. COST REIMBURSABLE (DIRECT) COSTS		
ITEM #	ITEM DESCRIPTION	ANNUAL COST
1	Food and Food Supplies	\$671,484
2	Equipment, Marketing and Signage	\$4,600
TOTAL A. COST REIMBURSABLE (DIRECT) COSTS		\$676,084

TABLE B. FIXED FEE COMPONENT		
ITEM #	ITEM DESCRIPTION	ANNUAL COST
3	Monthly flat fee Sodexo virtual consultant including salaries, benefits, workers compensation, \$5M general liability and all other expenses associated with consultant; such as Sodexo technology, mileage, cell phone, training, seminars, POS and Nutrislice: \$12,624.67 per month, July - June	\$151,496
4	General and Administrative Fee for all out of unit services, including but not limited to Sodexo processing center for all invoices, vendor inquiries, and month-end financials: \$4,216.67 per month, July - June	\$50,600
5	Consulting and Purchasing Fee: (\$0.10 per meal)	\$50,220
6	Guaranteed Credit for Vendor Discounts, Rebates and Allowances	\$(82,473)
TOTAL B. FIXED FEE COMPONENT		\$169,843
		Grand Total A+B: \$845,927



CONSULTING SERVICES

FINANCIAL EXPERTISE

- Accurate costing of the program upgrades and menu ideas
- Menu collaboration
- Menu customization and product sourcing based on District and community menu requests and data gathered from parents, teachers and students
- Menus that meet all USDA requirements
- Nutrition analysis of menu for calories, fat, sodium and carbohydrates provided to District nurses monthly for diabetic students.

REGULATION COMPLIANCE

- Ensure recipes are compliant with all food and safety regulations
- Assist the District in all audits

PURCHASING

- Sodexo competitively bids all food and supply contracts to ensure full compliance with California procurement regulations.
- Sodexo pays all food and supply invoices, as well as invoices on fixed price per meal after the meal is served, thereby optimizing District cash flow.

MARKETING AND SIGNAGE PROGRAM AT DESIRED LEVEL

- Provide each site's desired level of program signage to create student engagement

STAFF TRAINING

Sodexo will bill at a rate of \$85.00 per hour plus a quoted amount for travel, lodging, food and incidentals. Consulting services will be preplanned, including a scope of the project, with a price quote, a minimum of 4 weeks in advance, and mutually agreed upon by both Sodexo and SFA.



CAMBRIAN SCHOOL DISTRICT

SODEXO MONTHLY BREAKDOWN OF PROPOSED EXPENSES

TRADITIONAL CALENDAR SERVING DAYS	SUMMER SCHOOL	12	20	23	14		
COST REIMBURSABLE (DIRECT) COSTS	BUDGET 24-25	JULY	AUG	SEPT	OCT	NOV	
Food and supplies	\$671,484.00	\$-	\$44,765.60	\$74,609.33	\$85,800.73	\$52,226.53	
Equipment, marketing and signage	\$4,600.00	\$1,150.00	\$1,150.00	\$1,150.00	\$1,150.00	\$-	
COST REIMBURSABLE (DIRECT) COSTS	\$676,084.00	\$1,150.00	\$45,915.60	\$75,759.33	\$86,950.73	\$52,226.53	
Sodexo Fixed Fee Components							
Monthly rate for consultant, includes: 0.5 FTE on-site consultant, salary, benefits, workers compensation, \$5 million general liability, all other expenses associated with on-site consultant; such as Sodexo technology, mileage, cell phone, training, seminars and area support, POS and Nutrislice. (\$12,624.67 per month, for 12 months)	\$151,496.00	\$12,624.67	\$12,624.67	\$12,624.67	\$12,624.67	\$12,624.67	
G&A fee for all out of unit services, including, but not limited to, Sodexo processing center for all invoices, vendor inquiries and month-end financials. (\$4,216 per month July-June)	\$50,600.00	\$4,216.67	\$4,216.67	\$4,216.67	\$4,216.67	\$4,216.67	
Consulting and purchasing fee at a blended rate of (\$0.10 per meal)	\$50,220.00	\$-	\$3,348.00	\$5,580.00	\$6,417.00	\$3,906.00	
Sodexo rebates, discounts and allowance	\$(82,473.00)	\$-	\$(5,498.20)	\$(9,163.67)	\$(10,538.22)	\$(6,414.57)	
SODEXO REBATES, DISCOUNTS AND ALLOWANCE	\$(82,473.00)	\$-	\$(5,498.20)	\$(9,163.67)	\$(10,538.22)	\$(6,414.57)	
SODEXO FIXED-FEE COMPONENTS	\$169,843.00	\$16,841.33	\$20,189.33	\$22,421.33	\$23,258.33	\$20,747.33	
Total Sodexo Invoice	\$845,927.00	\$17,991.33	\$66,104.93	\$98,180.67	\$110,209.07	\$72,973.87	

24-SCH-301411

	15	19	15	20	17	21	4	180
	DEC	JAN	FEB	MARCH	APRIL	MAY	JUNE	TOTAL YTD
	\$55,957.00	\$70,878.87	\$55,957.00	\$74,609.33	\$63,417.93	\$78,339.80	\$14,921.87	\$671,484.00
	\$-	\$-	\$-	\$-	\$-	\$-	\$-	\$4,600.00
	\$55,957.00	\$70,878.87	\$55,957.00	\$74,609.33	\$63,417.93	\$78,339.80	\$14,921.87	\$676,084.00
	\$12,624.67	\$12,624.67	\$12,624.67	\$12,624.67	\$12,624.67	\$12,624.67	\$12,624.67	\$151,496.00
	\$4,216.67	\$4,216.67	\$4,216.67	\$4,216.67	\$4,216.67	\$4,216.67	\$4,216.67	\$50,600.00
	\$4,185.00	\$5,301.00	\$4,185.00	\$5,580.00	\$4,743.00	\$5,859.00	\$1,116.00	\$50,220.00
	\$(6,872.75)	\$(8,705.48)	\$(6,872.75)	\$(9,163.67)	\$(7,789.12)	\$(9,621.85)	\$(1,832.73)	\$(82,473.00)
	\$(6,872.75)	\$(8,705.48)	\$(6,872.75)	\$(9,163.67)	\$(7,789.12)	\$(9,621.85)	\$(1,832.73)	\$(82,473.00)
	\$21,026.33	\$22,142.33	\$21,026.33	\$22,421.33	\$21,584.33	\$22,700.33	\$17,957.33	\$169,843.00
	\$76,983.33	\$93,021.20	\$76,983.33	\$97,030.67	\$85,002.27	\$101,040.13	\$32,879.20	\$845,927.00

24-SCH-301417

POINT-OF-SALE (POS) SYSTEMS AND EQUIPMENT RECOMMENDATIONS

As a leader in the foodservice industry and a global corporation operating in 45 countries, the professional services we provide often involve the integration and utilization of our client's technologies.

Our technology teams are accustomed to supporting a wide array of systems and requirements and have acquired the expertise needed to improve speed of service and streamline operations across your child nutrition program.

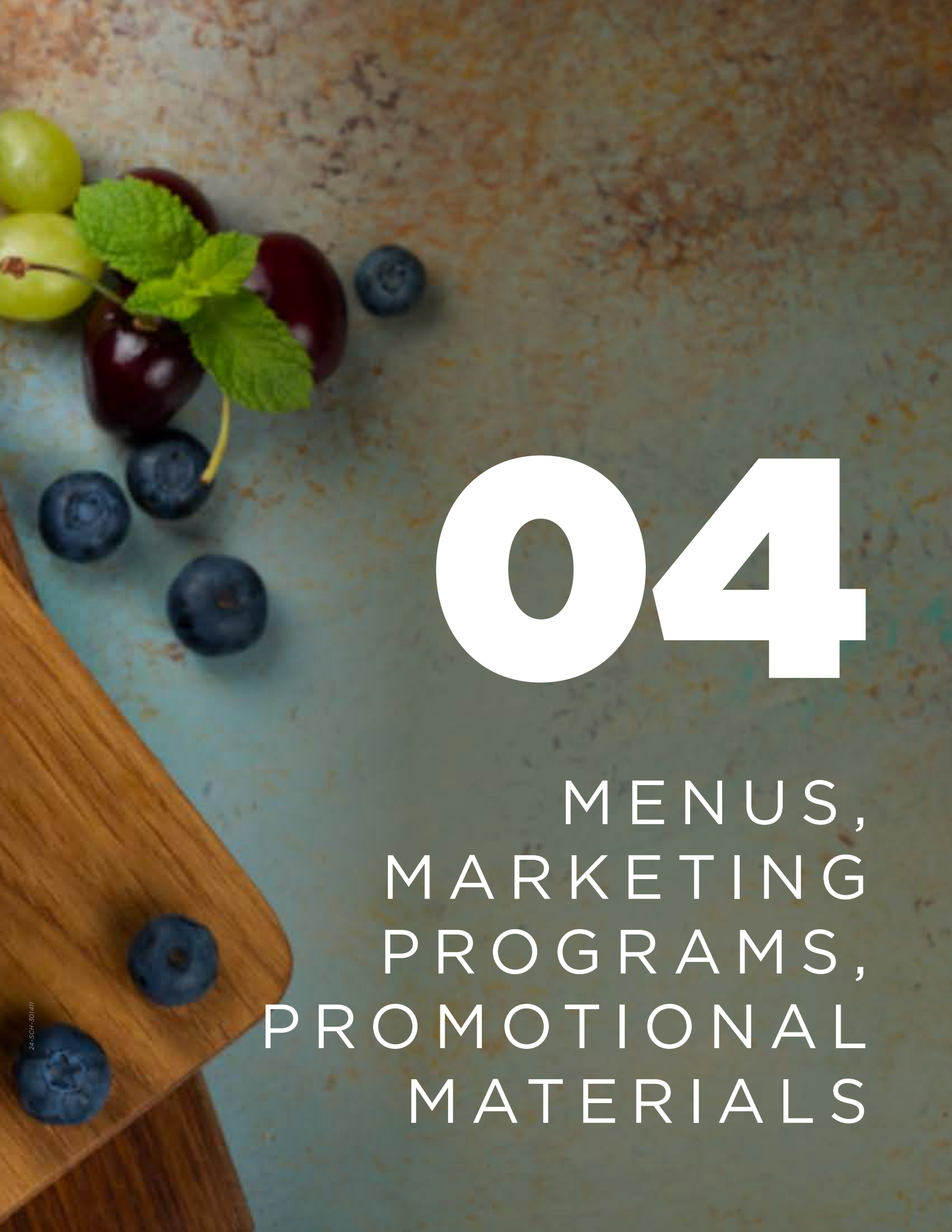
FULL FUNCTIONALITY, ACCURACY AND ACCOUNTABILITY

We have experience with many different POS systems. To ensure full functionality, accuracy and accountability throughout the District, our expert staff works closely with Cambrian School District to maintain and implement upgrades to the present POS system as agreed upon.









04

MENUS,
MARKETING
PROGRAMS,
PROMOTIONAL
MATERIALS

Vendor to provide marketing programs and promotional materials related to child nutrition.

Our marketing programs may be applied at your discretion to grow participation and engage all students, faculty and staff. Our plan is customized by grade level with a focus on age-appropriate promotions to enhance the student experience.



**Clubhouse
Elementary Brand
and Promotions Plan**

PLEASE SCAN OR CLICK THE QR CODE BELOW



Scan Me



**foodiE
Middle School Brand
and Promotions Plan**

PLEASE SCAN OR CLICK THE QR CODE BELOW



Scan Me

Marketing Materials Available for Your District

Our marketing plan will be customized to fit your needs and geared toward expanding great experiences at each grade level.

MARKETING PLAN	
 <p>COMMUNICATION</p>	   
 <p>PERSONALIZATION</p>	   
 <p>GROWTH</p>	     <div data-bbox="727 1409 1122 1486" style="background-color: #cccccc; padding: 5px; text-align: center;"> <p>NUTRITION EDUCATION RESOURCES</p> </div> 

OFFERING A VARIETY OF DELICIOUS CLIMATE-FORWARD ENTREES

1. INFUSING MORE PLANT-BASED ENTREES

The simplest way to effectively reduce our carbon footprint is to offer a vast variety of plant-based entree options. Our regional chefs have created an enhanced variety of plant-based recipes. Examples of the new items include:

- Roasted Veggie Wrap With White Beans
- Vegetable Fried Rice Bowl
- Orange Smoothie Bowl With Fresh Fruit and Granola
- Wild Rice and Quinoa Bowl
- Fruit, Cheese and Yogurt Plate
- Chili Verde Lentils With Cilantro Rice
- Super Salads
- Thai-inspired Basil Veggie Burger With Cabbage Slaw

ALIGNING GOALS

We will align your Child Nutrition goals and ambitions to the District goals.

2. INCREASE CUSTOMIZATION AND REDUCE WASTE

A second component of our approach is to prioritize customization, using culturally inspired ingredients and techniques that introduce a World of Flavors to reduce waste and improve participation. Through proven brands like The Clubhouse and foodiE Café, students experience energized dining environments that support community and sustainability program engagements while providing guidance and education for students as they explore their path to overall health and well-being.

3. ADVANCE OUR PURCHASING EFFORTS WITH PURPOSE

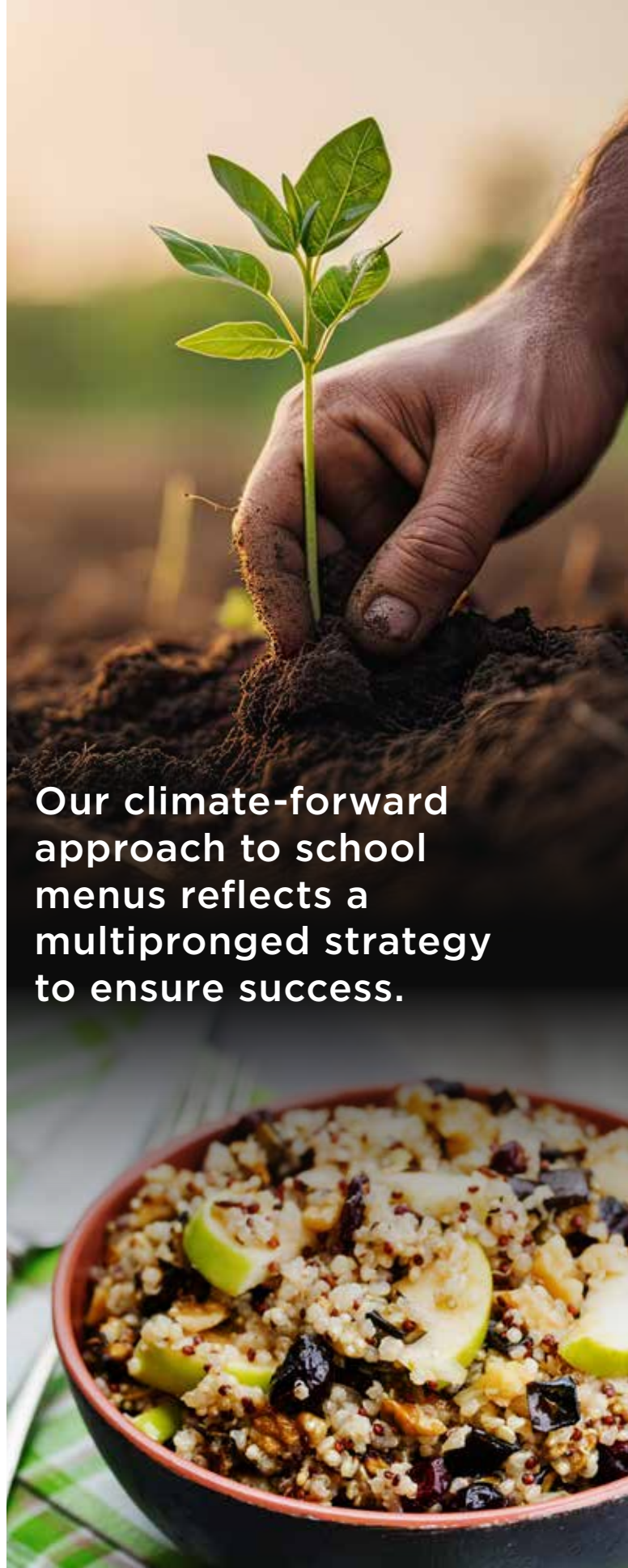
Martha and our California resource team are leading the charge by working to apply The Good Food Purchasing Program framework to our supply chain strategy. Though the journey is just starting, we aim to leverage this metric-based and fluid framework to improve local economies, advance environmental sustainability and support animal welfare.

4. PROACTIVELY ADDRESS LEGISLATIVE CHANGES

In support of climate-forward menus, we have strengthened our approach to local sourcing efforts, including ensuring compliance with the Buy American Food Provision. This has prepared us well to advance our purchasing effectively as Senate Bill 490 became law in January 2024. Senate Bill 490 and Assembly Bill 778 advance California-grown agricultural food products and drive quality by expanding local purchasing efforts. Our procurement team is hard at work ensuring we are in full compliance with all products purchased. Maria and our resource team track progress and confirm substitutions are handled within policy.

ALL ABOUT LOCAL

In addition, the team will leverage the Local Food for Schools Cooperative Agreement Program through the California Department of Education. This provides additional healthy and unique items while building new relationships between Cambrian School District and local farmers.



Our climate-forward approach to school menus reflects a multipronged strategy to ensure success.



Culinary Institute
of America

FOODSERVICE LEADERSHIP PROGRAMS

We commit to developing
our team to meet
your goals.

NUTRIENT ANALYSIS

ENSURING LOCAL PREFERENCES ARE ALWAYS MET

Sodexo's menu development
process ensures local
preferences are always met by:

- » Taste testing possible
new menu items
- » Constantly adjusting to
student feedback
- » Training staff on the
preparation, presentation
and cooking techniques for
each new item
- » Highlighting the addition of
student-driven entrees
- » Driving excitement
around new menu items
through social media and
promotional collateral

PRIORITIZING FOOD QUALITY

We have created a refined student
experience strategy. Elements of this
strategy include:

- Increasing available scratch and
quick-scratch recipes
- Infusing a broader variety of
wholesome and local foods
- Supporting the development
of authentic and culturally
relevant meals



Creation of monthly menus to be posted on the SFA website. If needed, timely updates to posted menus to reflect changes to what is offered.

ONLINE NUTRITIONAL INFORMATION

Nutrislice is an app and web-based system used to share nutritional and allergen information for each menu item offered for school breakfast and lunch. Nutrislice aids families in helping their children make food choices that meet their individual nutritional needs. To further support the sharing of menu information within a multicultural family, each person who accesses Nutrislice can select from over 40 different languages. Families can even print the monthly menu! For diabetic students, carb counts are immediately available to family and school staff to help manage their diabetic needs. And after the meal is served, families and students can provide instant feedback on menu offerings with food rating and satisfaction comments. This system helps the District child nutrition team better manage food quality and satisfaction.

RATIONALE BEHIND MENU CREATION

We talk to Cambrian School District students, monitor their feedback with interactive methods and refresh our menus to meet their ever-changing needs and preferences. This ensures a deep understanding of the intricacies of each school and the consistent delivery of great-tasting food every day that students love to eat.

A successful child nutrition program requires a delicate balance of freshly prepared healthy meals, coupled with excellent food quality to ensure participation remains high. Therefore, we take great care as we develop menus for your schools. Your team receives ongoing innovative expertise from our California-based registered dietitians, certified chefs, menu planners and program operators, which ensures your students will continue to enjoy well-balanced and nutritious meals throughout our partnership.

Our strategic student-centric approach to menu development follows a proven six-step process that provides the healthy food needed to support student achievement while emphasizing the flavors that drive participation.



INGREDIENT DECK

Providing healthy breakfasts, lunches and snacks containing wholesome ingredients ensures our students are ready to perform at their highest levels in the classroom, on the field and in life.

MEALS ENJOYED BY CAMBRIAN SCHOOL DISTRICT STUDENTS INCLUDE:

- » Minimally processed foods, with ingredients that are simple and straightforward
- » More whole grains and plant-based options with less sodium, saturated fat and sugars
- » A variety of options that represent the proper balance of proteins and carbohydrates to promote satiety
- » Regionally and culturally relevant recipes
- » Locally sourced produce, dairy products and bakery items that contribute to the health and economic growth of Cambrian School District's local and state community
- » A variety of fresh fruits and vegetables
- » Snacks and beverages that meet USDA Smart Snacks nutrition guidelines across all grade levels



LEVERAGING LOCAL FARMS

Purchasing local produce, connecting local farms to local schools and emphasizing the relationship between wellness and food are all part of our commitment to sustainability and supporting the Cambrian School District community.

Partnerships with our national distribution chain will continue to support the use of sustainable and locally grown products at Cambrian School District wherever possible and in season.

Working with nearby farmers to obtain local foods and those produced using sustainable practices honors our commitment to serving only safe and high-quality food products.

Using a specialized database that matches farms to distributors by region, our on-site team has worked to identify a network of local farmers and producers for the District. This network helps to supply your schools with fresh, seasonal food – satisfying the growing demand for these products and contributing to the economic development of your community.

Students, teachers, staff and visitors can look forward to premium products from local growers and producers, such as apples, oranges, watermelon, cantaloupe, pears and leafy lettuce. In addition, the Fresh Fruit and Vegetable Program provides our students with more unique fruits, such as tamarind, kiwi, blood oranges, Persian cucumbers, mango, various pears and mandarins.

MENU DEVELOPMENT STRATEGIC STEPS

1

USE RESEARCH AND STUDENT INSIGHTS TO UNDERSTAND THEIR TASTES AND LOCAL PREFERENCES

2

ASSESS OPPORTUNITIES, REGULATORY NEEDS AND NUTRITION ANALYSES

3

INCORPORATE STUDENT PREFERENCES INTO MENU OFFERINGS WHILE LIMITING FOOD WASTE

4

PROMOTE THE MENU THROUGHOUT THE ENTIRE SCHOOL COMMUNITY

5

EVALUATE MENU SUCCESS BY REVIEWING PARTICIPATION

6

FURTHER STUDENT ENGAGEMENT TO DRIVE SATISFACTION AND ENJOYMENT

OUR APPROACH

Health

GUARANTEED DELIVERY OF CORRECT NUTRIENTS AND ATTENTION TO SPECIAL DIETARY NEEDS

Choice

SIGNIFICANT EXPANSION OF MENU VARIETY THROUGH AUTOMATED NUTRIENT ANALYSIS

Revenue

SECURED FEDERAL REIMBURSEMENT WITHOUT THE NEED FOR REVIEW BY STATE AUTHORITIES

Sustainability

REDUCED FOOD WASTE, PRODUCTION TIME AND COSTS AS COOKS INSTANTLY SCALE FOR THE CORRECT NUMBER OF PORTIONS

Time Savings

INCREASED EFFICIENCY WITH SIMPLIFIED RECORDKEEPING

Reporting

ACCURATE AND TIMELY REPORTING


We agree to comply with the 22-day cycle menus included in the RFP.



24-SC1-301471

May 2024

Bagby Elementary School
Breakfast

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>6</p> <ul style="list-style-type: none"> • Cheesy Breadstick Breakfast • Maple Turkey Pancake Wrap • Fresh Apples • Variety of Milk 	<p>7</p> <ul style="list-style-type: none"> • Fruit Yo To Go Box • Banana • Variety of Milk 	<p>1</p> <ul style="list-style-type: none"> • Cheesy Corn Casserole • Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) • Cheerios • Cinnamon Toast Crunch Cereal • Variety of Fruits • Variety of Milk 	<p>2</p> <ul style="list-style-type: none"> • Breakfast Bagel Sandwich • Cranberry Peach Muffin • Variety of Fruits • Variety of Milk 	<p>3</p> <ul style="list-style-type: none"> • Breakfast Sandwich, Pork Sausage Patty, Cheese, English muffin • Cinnamon Roll • Variety of Fruits • Variety of Milk
<p>13</p> <ul style="list-style-type: none"> • Cinnamon Roll • Grilled Ham Cheese • Banana • Variety of Milk 	<p>14</p> <ul style="list-style-type: none"> • French Toast Casserole • Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) • Cheerios • Cinnamon Toast Crunch Cereal • Fresh Pears • Variety of Milk 	<p>8</p> <ul style="list-style-type: none"> • California Mixed Fruit Cup • Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) • Cinnamon Toast Crunch Cereal • Cheerios • Fresh Pears • Variety of Milk 	<p>9</p> <ul style="list-style-type: none"> • French Toast Sticks • Italian Sausage Pizza • Red Grapes • Variety of Milk 	<p>10</p> <ul style="list-style-type: none"> • Bagel with Cream Cheese • Breakfast Burrito with Eggs Potatoes • Fresh Oranges • Variety of Milk
<p>20</p> <ul style="list-style-type: none"> • Cheesy Breadstick Breakfast • Maple Turkey Pancake Wrap • Fresh Apples • Variety of Milk 	<p>21</p> <ul style="list-style-type: none"> • Fruit Yo To Go Box • Banana • Variety of Milk 	<p>15</p> <ul style="list-style-type: none"> • Fruit Samurai Smoothie • Raisin Spice Muffin • Red Seedless Grapes • Variety of Milk 	<p>16</p> <ul style="list-style-type: none"> • Eggoji Waffles • Hard Boiled Egg • Honey Graham Crackers • String Cheese • Fresh Apples • Variety of Milk 	<p>17</p> <ul style="list-style-type: none"> • Breakfast Sandwich Pork, Egg, Cheese • Variety of Fruits • Variety of Milk
<p>27</p>  <p>Memorial Day</p>	<p>28</p> <ul style="list-style-type: none"> • French Toast Casserole • Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) • Cheerios • Cinnamon Toast Crunch Cereal • Fresh Pears • Variety of Milk 	<p>22</p> <ul style="list-style-type: none"> • California Mixed Fruit Cup • Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) • Cinnamon Toast Crunch Cereal • Cheerios • Fresh Pears • Variety of Milk 	<p>23</p> <ul style="list-style-type: none"> • French Toast Sticks • Italian Sausage Pizza • Red Grapes • Variety of Milk 	<p>24</p> <ul style="list-style-type: none"> • Bagel with Cream Cheese • Breakfast Burrito with Eggs Potatoes • Fresh Oranges • Variety of Milk
	<p>29</p> <ul style="list-style-type: none"> • Fruit Samurai Smoothie • Raisin Spice Muffin • Red Seedless Grapes • Variety of Milk 	<p>29</p> <ul style="list-style-type: none"> • Fruit Samurai Smoothie • Raisin Spice Muffin • Red Seedless Grapes • Variety of Milk 	<p>30</p> <ul style="list-style-type: none"> • Eggoji Waffles • Hard Boiled Egg • Honey Graham Crackers • String Cheese • Fresh Apples • Variety of Milk 	<p>31</p> <ul style="list-style-type: none"> • Breakfast Sandwich Pork, Egg, Cheese • Variety of Fruits • Variety of Milk

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May 2024

Bagby Elementary School
Lunch

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>6</p> <ul style="list-style-type: none"> Breaded Chicken Tender and Dinner Roll Pork Banh Mi Filling Variety of Milk Salad Station 	<p>7</p> <ul style="list-style-type: none"> General Tso Chicken served with Steamed Rice Grilled Cheese Turkey Bacon Club Sandwich Variety of Milk Salad Station 	<p>1</p> <ul style="list-style-type: none"> Turkey Tacos Cheesy Italian Dunkers Southwest Chicken Salad Variety of Milk Salad Station 	<p>2</p> <ul style="list-style-type: none"> pork carmitas Bowl Bean and Cheese Pupusa Garden Salad Variety of Milk Salad Station 	<p>3</p> <ul style="list-style-type: none"> Bean Cheese Nachos Original Hot Dog Chicken Caesar Salad Variety of Milk Salad Station
<p>13</p> <ul style="list-style-type: none"> Chicken Tikka Masala served with Steamed Rice Sloppy Joe Sandwich Couscous Salad w/ Dinner Roll Variety of Milk Salad Station 	<p>8</p> <ul style="list-style-type: none"> Crunchy Turkey Tacos Bean and Cheese Burrito Chicken Caesar Salad Variety of Milk Salad Station 	<p>15</p> <ul style="list-style-type: none"> Piglet's Pork Sliders served with Creamy Cole Slaw Cheesy Italian Dunkers Tuna Sandwich on Sliced Bread Variety of Milk Salad Station 	<p>9</p> <ul style="list-style-type: none"> Chicken Enchilada Cheese Quesadilla Ham Sandwich Variety of Milk Salad Station 	<p>10</p> <ul style="list-style-type: none"> BBO Chicken Sandwich Baked Mac Cheese Greek Salad Variety of Milk Salad Station
<p>20</p> <ul style="list-style-type: none"> Breaded Chicken Tender and Dinner Roll Pork Banh Mi Filling Variety of Milk Salad Station 	<p>14</p> <ul style="list-style-type: none"> Original Hot Dog Vegetable Spring Rolls Steamed Rice Chicken Salad Sandwich Variety of Milk Salad Station 	<p>22</p> <ul style="list-style-type: none"> Crunchy Turkey Tacos Bean and Cheese Burrito Chicken Caesar Salad Variety of Milk Salad Station 	<p>16</p> <ul style="list-style-type: none"> Pepperoni Pizza Cheese Pizza Corn Dog Chef Salad Variety of Milk Salad Station 	<p>17</p> <ul style="list-style-type: none"> Mexican Chicken Tinga Sub served with Tostadas 3 Bean Chili served with cornbread Turkey Sandwich Variety of Milk Salad Station
<p>27</p>	<p>21</p> <ul style="list-style-type: none"> General Tso Chicken served with Steamed Rice Grilled Cheese Turkey Bacon Club Sandwich Variety of Milk Salad Station 	<p>29</p> <ul style="list-style-type: none"> Piglet's Pork Sliders served with Creamy Cole Slaw Cheesy Italian Dunkers Tuna Sandwich on Sliced Bread Variety of Milk Salad Station 	<p>23</p> <ul style="list-style-type: none"> Chicken Enchilada Cheese Quesadilla Ham Sandwich Variety of Milk Salad Station 	<p>24</p> <ul style="list-style-type: none"> BBO Chicken Sandwich Baked Mac Cheese Greek Salad Variety of Milk Salad Station
<p>34</p>	<p>28</p> <ul style="list-style-type: none"> Original Hot Dog Vegetable Spring Rolls Served with Steamed Rice Chicken Salad Sandwich Variety of Milk Salad Station 	<p>31</p> <ul style="list-style-type: none"> Pepperoni Pizza Cheese Pizza Corn Dog Chef Salad Variety of Milk Salad Station 	<p>30</p> <ul style="list-style-type: none"> Pepperoni Pizza Cheese Pizza Corn Dog Chef Salad Variety of Milk Salad Station 	<p>31</p> <ul style="list-style-type: none"> Mexican Chicken Tinga Sub served with Tostadas 3 Bean Chili served with cornbread Turkey Sandwich Variety of Milk Salad Station



Memorial Day

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May 2024

Price Middle School Breakfast

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1	2	3
		<ul style="list-style-type: none"> Cheesy Corn Casserole Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) Cheerios Cinnamon Toast Crunch Cereal Variety of Fruits Variety of Milk 	<ul style="list-style-type: none"> Breakfast Bagel Sandwich Cranberry Peach Muffin Variety of Fruits Variety of Milk 	<ul style="list-style-type: none"> Breakfast Sandwich, Pork Sausage Patty, Cheese, English muffin Cinnamon Roll Variety of Fruits Variety of Milk
6	7	8	9	10
<ul style="list-style-type: none"> Cheesy Breadstick Breakfast Maple Turkey Pancake Wrap Fresh Apples Variety of Milk 	<ul style="list-style-type: none"> Fruit Yo To Go Box Banana Variety of Milk 	<ul style="list-style-type: none"> California Mixed Fruit Cup Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) Cinnamon Toast Crunch Cereal Cheerios Fresh Pears Variety of Milk 	<ul style="list-style-type: none"> French Toast Sticks Italian Sausage Pizza Red Grapes Variety of Milk 	<ul style="list-style-type: none"> Bagel with Cream Cheese Breakfast Burrito with Eggs Potatoes Fresh Oranges Variety of Milk
13	14	15	16	17
<ul style="list-style-type: none"> Cinnamon Roll Grilled Ham Cheese Banana Variety of Milk 	<ul style="list-style-type: none"> French Toast Casserole Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) Cheerios Cinnamon Toast Crunch Cereal Fresh Pears Variety of Milk 	<ul style="list-style-type: none"> Fruit Samurai Smoothie Raisin Spice Muffin Red Seedless Grapes Variety of Milk 	<ul style="list-style-type: none"> Eggoji Waffles Hard Boiled Egg Honey Graham Crackers String Cheese Fresh Apples Variety of Milk 	<ul style="list-style-type: none"> Breakfast Sandwich Pork, Egg, Cheese Variety of Fruits Variety of Milk
20	21	22	23	24
<ul style="list-style-type: none"> Cheesy Breadstick Breakfast Maple Turkey Pancake Wrap Fresh Apples Variety of Milk 	<ul style="list-style-type: none"> Fruit Yo To Go Box Banana Variety of Milk 	<ul style="list-style-type: none"> California Mixed Fruit Cup Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) Cinnamon Toast Crunch Cereal Cheerios Fresh Pears Variety of Milk 	<ul style="list-style-type: none"> French Toast Sticks Italian Sausage Pizza Red Grapes Variety of Milk 	<ul style="list-style-type: none"> Bagel with Cream Cheese Breakfast Burrito with Eggs Potatoes Fresh Oranges Variety of Milk
27	28	29	30	31
	<ul style="list-style-type: none"> French Toast Casserole Cereal, ready-to-eat, Frosted Mini-Wheats, bite size, bowlpak 1 oz (CACFP) Cheerios Cinnamon Toast Crunch Cereal Fresh Pears Variety of Milk 	<ul style="list-style-type: none"> Fruit Samurai Smoothie Raisin Spice Muffin Red Seedless Grapes Variety of Milk 	<ul style="list-style-type: none"> Eggoji Waffles Hard Boiled Egg Honey Graham Crackers String Cheese Fresh Apples Variety of Milk 	<ul style="list-style-type: none"> Breakfast Sandwich Pork, Egg, Cheese Variety of Fruits Variety of Milk



Memorial Day

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May 2024

Price Middle School
Lunch

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>6</p> <ul style="list-style-type: none"> Breaded Chicken Tender and Dinner Roll Pork Barh Mi Filling Variety of Milk Salad Station 	<p>7</p> <ul style="list-style-type: none"> General Tso Chicken served with Steamed Rice Grilled Cheese Turkey Bacon Club Sandwich Variety of Milk Salad Station 	<p>1</p> <ul style="list-style-type: none"> Turkey Tacos Cheesy Italian Dunkers Southwest Chicken Salad Variety of Milk Salad Station 	<p>2</p> <ul style="list-style-type: none"> Carnitas pork Bowl Bean and Cheese Pupusa Taco Salad with Turkey Taco Meat Variety of Milk Salad Station 	<p>3</p> <ul style="list-style-type: none"> Chicken Pozole Original Hot Dog Fiesta Box Variety of Milk Salad Station
<p>13</p> <ul style="list-style-type: none"> Chicken Tikka Masala served with Steamed Rice Sloppy Joe Sandwich Couscous Salad w/ Dinner Roll Variety of Milk Salad Station 	<p>14</p> <ul style="list-style-type: none"> Original Hot Dog Vegetable Spring Rolls Served with Steamed Rice Chicken Salad Sandwich Variety of Milk Salad Station 	<p>15</p> <ul style="list-style-type: none"> Piglet's Pork Sliders served with Creamy Cole Slaw Cheesy Italian Dunkers Tuna Sandwich on Sliced Bread Variety of Milk Salad Station 	<p>16</p> <ul style="list-style-type: none"> Pepperoni Pizza Cheese Pizza Corn Dog Chef Salad Variety of Milk Salad Station 	<p>17</p> <ul style="list-style-type: none"> Mexican Chicken Tinga Sub served with Tostadas 3 Bean Chili served with cornbread Turkey Sandwich Variety of Milk Salad Station
<p>20</p> <ul style="list-style-type: none"> Breaded Chicken Tender and Dinner Roll Pork Barh Mi Filling Variety of Milk Salad Station 	<p>21</p> <ul style="list-style-type: none"> General Tso Chicken served with Steamed Rice Grilled Cheese Turkey Bacon Club Sandwich Variety of Milk Salad Station 	<p>22</p> <ul style="list-style-type: none"> Crunchy Turkey Tacos Bean and Cheese Burrito Chicken Caesar Salad Variety of Milk Salad Station 	<p>23</p> <ul style="list-style-type: none"> Chicken Enchilada Cheese Quesadilla Ham Sandwich Variety of Milk Salad Station 	<p>24</p> <ul style="list-style-type: none"> BBO Chicken Sandwich Baked Mac Cheese Greek Salad Variety of Milk Salad Station
<p>27</p>	<p>28</p> <ul style="list-style-type: none"> Original Hot Dog Vegetable Spring Rolls Served with Steamed Rice Chicken Salad Sandwich Variety of Milk Salad Station 	<p>29</p> <ul style="list-style-type: none"> Piglet's Pork Sliders served with Creamy Cole Slaw Cheesy Italian Dunkers Tuna Sandwich on Sliced Bread Variety of Milk Salad Station 	<p>30</p> <ul style="list-style-type: none"> Pepperoni Pizza Cheese Pizza Corn Dog Chef Salad Variety of Milk Salad Station 	<p>31</p> <ul style="list-style-type: none"> Mexican Chicken Tinga Sub served with Tostadas 3 Bean Chili served with cornbread Turkey Sandwich Variety of Milk Salad Station



Memorial Day



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Sample Elementary Breakfast Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Day 1	Day 2	Day 3	Day 4	Day 5
MEAT/MEAT ALTERNATE + GRAIN	Concha 2.25WG Cheerios or Rice Chex Cereal 1WG	Ham, Cheese & Egg on an English Muffin 2WG/2MMA Yogurt & homemade granola 1WG/1MMA	Fresh Baked Peach Muffin 2WG Fruit Smoothie 2MMA/1/2cup fruit	French Toast Casserole 1WG/1MMA Warm Scone 2WG	Breakfast Pizza with Sausage 1WG/1MMA Cheerios or Rice Chex Cereal 1WG/1MMA
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 6	Day 7	Day 8	Day 9	Day 10
MEAT/MEAT ALTERNATE + GRAIN	Waffles with Fruit Compote 2WG/1/2 cup fruit Cheerios or Rice Chex Cereal 1WG	Cinnamon Overnight Oats 2WG Bagel & Cream Cheese 2WG	Sausage Biscuit 2WG/1MMA Fruit Smoothie 2MMA/1/2cup fruit	Breakfast burrito with cage free scrambled eggs & cheese & salsa 2WG/1MMA Cinnamon Bun 2WG	Bagels w/Cream Cheese 2 WG Cheerios or Rice Chex Cereal 1WG
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 11	Day 12	Day 13	Day 14	Day 15
MEAT/MEAT ALTERNATE + GRAIN	Concha 2.25WG Cheerios or Rice Chex Cereal 1WG	Ham, Cheese & Egg on an English Muffin 2WG/2MMA Yogurt & homemade granola 1WG/1MMA	Fresh Baked Peach Muffin 2WG Fruit Smoothie 2MMA/1/2cup fruit	French Toast Casserole 1WG/1MMA Warm Scone 2WG	Breakfast Pizza with Sausage 1WG/1MMA Cheerios or Rice Chex Cereal 1WG/1MMA
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 16	Day 17	Day 18	Day 19	Day 20
MEAT/MEAT ALTERNATE + GRAIN	Waffles with Fruit Compote 2WG/1/2 cup fruit Cheerios or Rice Chex Cereal 1WG	Cinnamon Overnight Oats 2WG Bagel & Cream Cheese 2WG	Sausage Biscuit 2WG/1MMA Fruit Smoothie 2MMA/1/2cup fruit	Breakfast burrito with cage free scrambled eggs & cheese & salsa 2WG/1MMA Cinnamon Bun 2WG	Bagels w/Cream Cheese 2 WG Cheerios or Rice Chex Cereal 1WG
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 21	Day 22			
MEAT/MEAT ALTERNATE + GRAIN	Concha 2.25WG Cheerios or Rice Chex Cereal 1WG	Ham, Cheese & Egg on an English Muffin 2WG/2MMA Yogurt & homemade granola 1WG/1MMA			
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit			
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk			

24-SCH-301471

LUNCH MENU: ELEMENTARY SAMPLE

Sample Elementary Lunch Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Day 1	Day 2	Day 3	Day 4	Day 5
MEAT/MEAT ALTERNATE + GRAIN	Chicken & Vegetable Dumplings or Vegetable Dumplings with Fried Rice 2MMA/2WG (V)	Hand Rolled Chicken Burrito with Black Beans and Shredded Cheddar Cheese 2MMA/2WG (V)	Locally prepared Pepperoni Pizza 2MMA/2WG	Orange Chicken Bowl with Brown Rice 2MMA/2WG	Cheddar Cheese Quesadilla with Homemade Pico De Gallo 2MMA/2.5WG (V)
	Honey Siracha Chicken Nuggets and a Biscuit 2MMA/1.5G/2WG	Miller's 100% all Beef Hot Dog with Whole Grain Bun 2MMA/2WG	Locally prepared Cheese Pizza 2MMA/2WG (V)	100% All Beef Hamburger, Cheeseburger, Veggie Burger with Potato Wedges 2MMA/2WG (V)	BBQ Pork Rib Sandwich on WG Hamburger Bun 2MMA/2WG
	Ham & Cheese Croissant Sandwich 2MMA/2WG	Asian Chicken Salad with Artesian Dinner Roll 2MMA/2WG	Protein Pack 2MMA/2WG	Hummus Atoria's Lavash Wrap 2MMA/2WG (V)	Tuna Sandwich on Whole Grain Bread 2MMA/2WG
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Garden Salad, Garbanzo Beans	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 6	Day 7	Day 8	Day 9	Day 10
MEAT/MEAT ALTERNATE + GRAIN	Chicken Pesto Pasta 2MMA/2WG	Street Tacos Beef or Bean with Spanish Rice & Fresh Salsa 2MMA/2WG (V)	Locally prepared Pepperoni Pizza 2MMA/2WG	BBQ Chicken Drumstick with Whole Grain Roll 2MMA/2WG	Korean Rice Bowl made with 100% Beef 2MMA/2WG
	Hand Rolled Bean and Cheese Burrito 2MMA/2WG (V)	Mediterranean Falafel on Pita Bread, with Homemade Tzatziki 2MMA/2WG (V)	Locally prepared Cheese Pizza 2MMA/2WG	Homemade Macaroni and Cheese and Biscuit 2MMA/2WG (V)	Pasta Bolognese with or without Beef Sauce and Bread Stick 2MMA/2WG (V)
	Chicken Caesar Salad with Artesian Dinner Roll 2MMA/2WG	Turkey & Cheddar Cheese on Sourdough 2MMA/2G	Protein Pack 2MMA/2WG	All American Sub with Nitrate Free Deli Meat & Cheese on Fresh Hoagie Roll 2MMA/2.75WG	BBQ Chicken Ranch Wrap on Whole Wheat Tortilla 2MMA/2WG
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Garden Salad, Garbanzo Beans	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 11	Day 12	Day 13	Day 14	Day 15
MEAT/MEAT ALTERNATE + GRAIN	Chicken Pomodoro with Pepperoni, Fresh Tomatoes and Basil with Whole Grain Pasta 2MMA/2WG (V)	Lo Mein Chicken Stir Fry 2MMA/2WG	Locally prepared Pepperoni Pizza 2MMA/2WG	Teriyaki Chicken Brown Rice Bowl 2MMA/2WG	100% All Beef Hamburger, Cheeseburger or Veggie Burger with Potato Wedges 2MMA/2WG (V)
	Pupusa with Curtido 2MMA/2WG (V)	Hummus with Atoria's Pita Bread and Fresh Veggies 2MMA/2WG (V)	Locally prepared Cheese Pizza 2MMA/2WG (V)	Southwest 100% All Beef Sloppy Joe on Whole Grain Bun 2MMA/2WG	Chicken Tikka Masala with Pita Bread 2MMA/2WG
	Chicken Caesar Salad with WG Dinner Roll 2MMA/2WG	Taco Salad with 100% all beef taco meat or Lentils & Tortilla Chips 2MMA/2WG (V)	Protein Pack 2MMA/2WG(V)	Hummus with Atoria's Pita Bread and Fresh Veggies 2MMA/2WG (V)	Ham & Swiss Cheese on a Croissant 2MMA/2WG
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Shredded Cabbage, Dice Onion, Radish	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 16	Day 17	Day 18	Day 19	Day 20
MEAT/MEAT ALTERNATE + GRAIN	Miller's 100% Beef Hot Dog with WG Bun 2MMA/2WG	Street Tacos with Beef and Cheese and Fresh Salsa 2MMA/2WG	Locally prepared Pepperoni Pizza 2MMA/2WG	Teriyaki Beef over Rice with Broccoli 2MMA/2WG	Homemade 3 Bean Chili with Fresh Baked Cornbread 2MMA/2WG (V)
	Burrito Bowl with 100% Beef or Seasoned Black Beans over Brown Rice 2MMA/2WG (V)	Italian Pasta Bake 2MMA/2WG (V)	Locally prepared Cheese Pizza 2MMA/2WG	Grilled Cheddar Cheese on Sourdough (V) 2MMA/2G	Grilled Chicken Burger on a Whole Grain Bun 2MMA/2WG
	Turkey and Cheese Sandwich on Whole Grain Bread 2MMA/2WG (V)	Chicken Caesar Salad with Artesian Dinner Roll 2MMA/2WG	Protein Pack 2MMA/2WG	Chef Salad with Diced Ham and Cheese 2MMA/2.5WG	Vanilla Yogurt Parfait with Homemade Granola 2MMA/2WG (V)
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Garden Salad, Garbanzo Beans	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 21				
MEAT/MEAT ALTERNATE + GRAIN	Alfredo Penne Pasta with or without Chicken and Garlic Bread 2MMA/2WG (V)	Hand Rolled Chicken Burrito with Black Beans and Shredded Cheddar Cheese 2MMA/2WG (V)			
	Pupusa with Curtido 2MMA/2WG (V)	Miller's 100% all Beef Hot Dog with Whole Grain Bun 2MMA/2WG			
	Tuna Sandwich on Sliced WG Bread 2MMA/2WG	Asian Chicken Salad with Artesian Dinner Roll 2MMA/2WG (V)			
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce			
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Garden Salad, Garbanzo Beans			
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk			

Sample Middle School Before School & Brunch Breakfast Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Day 1	Day 2	Day 3	Day 4	Day 5
MEAT/MEAT ALTERNATE + GRAIN	Concha 2.25WG Cheerios or Rice Chex Cereal 1WG	Ham, Cheese & Egg on an English Muffin 2WG/2MMA Yogurt & homemade granola 1WG/1MMA	Fresh Baked Peach Muffin 2WG Fruit Smoothie 2MMA/1/2cup fruit	French Toast Casserole 1WG/1MMA Warm Scone 2WG	Breakfast Pizza with Sausage 1WG/1MMA Cheerios or Rice Chex Cereal 1WG/1MMA
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 6	Day 7	Day 8	Day 9	Day 10
MEAT/MEAT ALTERNATE + GRAIN	Waffles with Fruit Compote 2WG/1/2 cup fruit Cheerios or Rice Chex Cereal 1WG	Cinnamon Overnight Oats 2WG Bagel & Cream Cheese 2WG	Sausage Biscuit 2WG/1MMA Fruit Smoothie 2MMA/1/2cup fruit	Breakfast burrito with cage free scrambled eggs & cheese & salsa 2WG/1MMA Cinnamon Bun 2WG	Bagels w/Cream Cheese 2 WG Cheerios or Rice Chex Cereal 1WG
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 11	Day 12	Day 13	Day 14	Day 15
MEAT/MEAT ALTERNATE + GRAIN	Concha 2.25WG Cheerios or Rice Chex Cereal 1WG	Ham, Cheese & Egg on an English Muffin 2WG/2MMA Yogurt & homemade granola 1WG/1MMA	Fresh Baked Peach Muffin 2WG Fruit Smoothie 2MMA/1/2cup fruit	French Toast Casserole 1WG/1MMA Warm Scone 2WG	Breakfast Pizza with Sausage 1WG/1MMA Cheerios or Rice Chex Cereal 1WG/1MMA
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 16	Day 17	Day 18	Day 19	Day 20
MEAT/MEAT ALTERNATE + GRAIN	Waffles with Fruit Compote 2WG/1/2 cup fruit Cheerios or Rice Chex Cereal 1WG	Cinnamon Overnight Oats 2WG Bagel & Cream Cheese 2WG	Sausage Biscuit 2WG/1MMA Fruit Smoothie 2MMA/1/2cup fruit	Breakfast burrito with cage free scrambled eggs & cheese & salsa 2WG/1MMA Cinnamon Bun 2WG	Bagels w/Cream Cheese 2 WG Cheerios or Rice Chex Cereal 1WG
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk
	Day 21	Day 22			
MEAT/MEAT ALTERNATE + GRAIN	Concha 2.25WG Cheerios or Rice Chex Cereal 1WG	Ham, Cheese & Egg on an English Muffin 2WG/2MMA Yogurt & homemade granola 1WG/1MMA			
FRUIT (min. 1c per day)	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit	100% Unsweetened Juice = 1/2 cup fruit Fresh Fruit Selection 1/2cup Fruit			
MILK (8oz)	Choice of 8 oz White Milk 1% or Non Fat White Milk	Choice of 8 oz White Milk 1% or Non Fat White Milk			

24-SCH-301471

Sample Middle School Lunch Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Day 1	Day 2	Day 3	Day 4	Day 5
MEAT/MEAT ALTERNATE + GRAIN	Chicken & Vegetable Dumplings or Vegetable Dumplings with Fried Rice 2MMA/2WG (V)	Hand Rolled Chicken Burrito with Black Beans and Shredded Cheddar Cheese 2MMA/2WG (V)	Locally prepared Pepperoni Pizza 2MMA/2WG	Orange Chicken Bowl with Brown Rice 2MMA/2WG	Cheddar Cheese Quesadilla with Homemade Pico De Gallo 2MMA/2.5WG (V)
	Honey Siracha Chicken Nuggets and a Biscuit 2MMA/1G/2WG	Miller's 100% all Beef Hot Dog with Whole Grain Bun 2MMA/2WG	Locally prepared Cheese Pizza 2MMA/2WG (V)	100% All Beef Hamburger, Cheeseburger, Veggie Burger with Potato Wedges 2MMA/2WG (V)	BBQ Pork Rib Sandwich on WG Hamburger Bun 2MMA/2WG
	Ham & Cheese Croissant Sandwich 2MMA/2WG	Asian Chicken Salad with Artesian Dinner Roll 2MMA/2WG	Protein Pack 2MMA/2WG	Hummus Atoria's Lavash Wrap 2MMA/2WG (V)	Tuna Sandwich on Whole Grain Bread 2MMA/2WG
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Garden Salad, Garbanzo Beans	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 6	Day 7	Day 8	Day 9	Day 10
MEAT/MEAT ALTERNATE + GRAIN	Chicken Pesto Pasta 2MMA/2WG	Street Tacos Beef or Bean with Spanish Rice & Fresh Salsa 2MMA/2WG (V)	Locally prepared Pepperoni Pizza 2MMA/2WG	BBQ Chicken Drumstick with Whole Grain Roll 2MMA/2WG	Korean Rice Bowl made with 100% Beef 2MMA/2WG
	Hand Rolled Bean and Cheese Burrito 2MMA/2WG (V)	Mediterranean Falafel on Pita Bread, with Homemade Tzatziki 2MMA/2WG (V)	Locally prepared Cheese Pizza 2MMA/2WG (V)	Homemade Macaroni and Cheese and Biscuit 2MMA/2WG (V)	Pasta Bolognese with or without Beef Sauce and Bread Stick 2MMA/2WG (V)
	Chicken Caesar Salad with Artesian Dinner Roll 2MMA/2WG	Turkey & Cheddar Cheese on Sourdough 2MMA/2G	Protein Pack 2MMA/2WG (V)	All American Sub with Nitrate Free Deli Meat & Cheese on Fresh Hoagie Roll 2MMA/2.75WG	BBQ Chicken Ranch Wrap on Whole Wheat Tortilla 2MMA/2WG
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Garden Salad, Garbanzo Beans	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 11	Day 12	Day 13	Day 14	Day 15
MEAT/MEAT ALTERNATE + GRAIN	Chicken Pomodoro with Pepperoni, Fresh Tomatoes and Basil with Whole Grain Pasta 2MMA/2WG (V)	Lo Mein Chicken Stir Fry 2MMA/2WG	Locally prepared Pepperoni Pizza 2MMA/2WG	Teriyaki Chicken Brown Rice Bowl 2MMA/2WG	100% All Beef Hamburger, Cheeseburger or Veggie Burger with Potato Wedges 2MMA/2WG (V)
	Pupusa with Curtido 2MMA/2WG (V)	Hummus with Atoria's Pita Bread and Fresh Veggies 2MMA/2WG (V)	Locally prepared Cheese Pizza 2MMA/2WG (V)	Southwest 100% All Beef Sloppy Joe on Whole Grain Bun 2MMA/2WG	Chicken Tikka Masala with Pita Bread 2MMA/2WG
	Chicken Caesar Salad with WG Dinner Roll 2MMA/2WG	Taco Salad with 100% all beef taco meat or Lentils & Tortilla Chips 2MMA/2WG (V)	Protein Pack 2MMA/2WG(V)	Hummus with Atoria's Pita Bread and Fresh Veggies 2MMA/2WG (V)	Ham & Swiss Cheese on a Croissant 2MMA/2WG
FRUIT (Min. 1/2 Cup per day)	Fresh Fruit & Fruit Cocktail	Fresh Fruit & Applesauce	Fresh Fruit & Peaches	Fresh Fruit & Pears	Fresh Fruit & Peaches
VEGETABLE (min. 3/4 cup per day)	Carrots, Garden Salad & Corn	Cucumber, Shredded Cabbage, Dice Onion, Radish	Carrots, Celery Sticks & Garden Salad	Broccoli, Caesar Salad & Jicama Sticks	Carrots, Garden Salad & Corn
MILK (8oz)	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk	Choice of 8 oz White Milk 1%, or Fat Free Flavored Milk
	Day 16	Day 17	Day 18	Day 19	Day 20

24-SCH-301-417





05

SCHOOL DISTRICT REFERENCES

Sodexo's experience and partnership with Cambrian School District, along with our strong presence in California, make us uniquely qualified to meet the needs of your District.

We create optimal conditions for learning. Happy, healthy kids do better at school. A nutritious, balanced diet boosts their energy and sharpens their concentration. Their learning improves when they're in a safe, welcoming environment, so we help make schools caring, nurturing places for children.

SODEXO OVERVIEW

Sodexo, Inc. (www.SodexoUSA.com), a leading Quality of Life Services company in the United States, Canada and Mexico, delivers on-site services in Corporate, Schools, Universities, Healthcare, Government and Remote Site segments. Around the world, Sodexo serves 80 million customers daily.

Quality of life plays an important role in the progress of individuals and the performance of organizations.

Based on this conviction, Sodexo is the strategic partner for companies and institutions that place a premium on performance and well-being, as it has since Pierre Bellon founded the company in 1966. Sharing the same passion for service, Sodexo employees in 45 countries design, manage and deliver an unrivaled range of Quality of Life Services, including food service, facilities management, concessions, security, energy management and much more.

NEARLY 60 YEARS OF EXPERIENCE WITH CHILD NUTRITION PROGRAMS IN NORTH AMERICA

- » We serve more than 15 million consumers, including students in more than 450 school districts
- » We employ more than 127,000 team members
- » We support 4,400 schools, universities, corporations, healthcare facilities, long-term care communities, retirement centers, military bases and remote sites
- » Our operations span every major metropolitan area with \$11.4 billion in consolidated revenue

27,000 Sites served worldwide

50+ Years serving national school lunch programs

Our Core Mission: Quality of Life Services to improve communities

Sodexo was founded in 1966, serving 80 million customers daily in 45 countries

We collaborate with you to create an environment that produces stronger and healthier learning. Scan here to see how.



Scan Me

915 Meeting Street, Suite 1400
North Bethesda, MD 20852
301-987-4000 | us.sodexo.com

EXPERIENCE WITH SIMILAR SCHOOL FOOD AUTHORITIES IN CALIFORNIA

Sodexo has evolved from a management company to a consulting model throughout our long history. As the California Education Code has developed, we have adjusted to ensure compliance. Our experience in serving school districts similar to Cambrian make us uniquely qualified to continue to serve you.

OUR UNITED STATES SCHOOL CHILD NUTRITION EXPERIENCE DASHBOARD



TO LEARN MORE, VISIT **SODEXO FOUNDATION**

	EMPLOYEES 14,353
	MEALS PER DAY 3,082,045
	VENDOR PARTNERS 2,226
	PROVIDED FREE, NUTRITIOUS SUMMER MEALS IN 18 CITIES AND SUPPORTED 63 LOCAL BACKPACK FOOD PROGRAMS
	FEEDING OUR FUTURE PROVIDED 169,450 MEALS TO HUNGRY KIDS IN 11 CITIES

24-SCH-30147

ATWATER ELEMENTARY SCHOOL DISTRICT

1401 Broadway Avenue
Atwater, CA 95301
Contact: Mr. Aaron Delworth
Title: Assistant Superintendent, Business Services
Phone: 209-357-6100, ext. 311
Partner Since: 1993
Services: Food Service: Consulting and Purchasing

AUBURN UNION SCHOOL DISTRICT

255 Epperle Lane
Auburn, CA 95603
Contact: Ms. Heather Leslie
Title: Chief Business Officer
Phone: 530-885-7242
Partner Since: 2021
Services: Purchasing Agreement

BRAWLEY UNION HIGH SCHOOL DISTRICT

480 North Imperial Avenue
Brawley, CA 92227
Contact: Mr. Simon Canalez
Title: Superintendent
Phone: 760-312-6085
Partner Since: 2011
Services: Food Service: Consulting and Purchasing

BRAWLEY ELEMENTARY SCHOOL DISTRICT

261 D Street
Brawley, CA 92227
Contact: Ms. Cynthia Dickerson
Title: Director of Fiscal Services
Phone: 760-344-7383, ext. 3
Partner Since: 2011
Services: Food Service: Consulting and Purchasing

CAMPBELL UNION HIGH SCHOOL DISTRICT

3235 Union Avenue
San José, CA 95124
Contact: Rory McCarthy
Title: Director of Food Services
Phone: 408-371-2033
Partner Since: 2018
Services: Purchasing Agreement

COTATI-ROHNERT PARK UNIFIED SCHOOL DISTRICT

7165 Burton Avenue
Rohnert Park, CA 94928
Contact: Mr. John Bartolome
Title: Chief Business Official
Phone: 707-792-4705
Partner Since: 1986
Services: Food Service: Consulting and Purchasing

DELHI UNIFIED SCHOOL DISTRICT

9716 Hinton Avenue
Delhi, CA 95315
Contact: Mr. Brian Gresham
Title: Director of Fiscal Services
Phone: 209-656-2000, ext. 1103
Partner Since: 2008
Services: Food Service: Consulting and Purchasing

EL SEGUNDO UNIFIED SCHOOL DISTRICT

641 Sheldon Street
El Segundo, CA 90245
Contact: Ms. Kimberlie Linz
Title: Chief Business Official
Phone: 310-615-2650, ext. 1520
Partner Since: 2019
Services: Food Service: Consulting and Purchasing

EMERY UNIFIED SCHOOL DISTRICT

1275 61st Street
Emeryville, CA 94608
Contact: Dr. Quiauna Scott
Title: Superintendent
Phone: 510-601-4000
Partner Since: 2014
Services: Food Service: Consulting and Purchasing

FRANKLIN-MCKINLEY SCHOOL DISTRICT

645 Wool Creek Drive
San José, California 95112
Contact: Mr. Jason Vann
Title: Assistant Superintendent, Business Services
Phone: 408-283-6064
Partner Since: 1989
Services: Food Service: Consulting and Purchasing

FREMONT UNIFIED SCHOOL DISTRICT

4210 Technology Drive
Fremont, California 94538
Contact: Mr. Johannes van der Pool
Title: Director Child Nutrition Services
Phone: 510-659-2587, ext. 12638
Partner Since: 2017
Services: Food Service: Consulting and Purchasing

GILROY UNIFIED SCHOOL DISTRICT

7810 Arroyo Circle
Gilroy, CA 95020
Contact: Mr. Alvaro Meza
Title: Assistant Superintendent/CBO
Phone: 408-848-7162
Partner Since: 1992
Services: Food Service: Consulting and Purchasing

GUSTINE UNIFIED SCHOOL DISTRICT

1500 Meredith Avenue
Gustine, CA 95322
Contact: Dr. Bryan Ballenger
Title: Superintendent
Phone: 209-854-3784
Partner Since: 2019
Services: Food Service: Consulting and Purchasing

HILMAR UNIFIED SCHOOL DISTRICT

7807 North Lander Avenue
Hilmar, CA 95324
Contact: Ms. Isabel Cabral-Johnson
Title: Superintendent
Phone: 209-667-5701
Partner Since: 2006
Services: Food Service: Consulting and Purchasing

JEFFERSON ELEMENTARY SCHOOL DISTRICT

101 Lincoln Avenue
Daly City, CA 94015
Contact: Mr. Michael Lauro
Title: Assistant Superintendent of Business Services/Chief Business Official
Phone: 650-746-2430
Partner Since: 2015
Services: Food Service: Consulting and Purchasing

JEFFERSON UNION HIGH SCHOOL DISTRICT

699 Serramonte Boulevard
Suite #100
Daly City, CA 94015
Contact: Ms. Tina Van Raaphorst
Title: Deputy Superintendent of Business Services
Phone: 650-550-7954
Partner Since: 2021
Services: Purchasing Agreement

JOHN SWETT UNIFIED SCHOOL DISTRICT

400 Parker Avenue
Rodeo, CA 94572
Contact: Mr. Charles Miller
Title: Superintendent
Phone: 510-245-4312
Partner Since: 1999
Services: Food Service: Consulting and Purchasing

LAFAYETTE ELEMENTARY SCHOOL DISTRICT

3477 School Street
PO Box 1029
Lafayette, CA 94549
Contact: Dr. Brent Stephens
Title: Superintendent
Phone: 925-927-3500
Partner Since: 2022
Services: Food Service Management Company

LAGUNA BEACH UNIFIED SCHOOL DISTRICT

550 Blumont Street
Laguna Beach, CA 92651
Contact: Mr. Jeffrey Dixon
Title: Assistant Superintendent of Business
Phone: 949-497-7700, ext. 5222
Partner Since: 2022
Services: Food Service: Consulting and Purchasing

LOS GATOS UNION SCHOOL DISTRICT

17010 Roberts Road
Los Gatos, CA 95030
Contact: Mr. Paul Johnson
Title: Superintendent
Phone: 408-335-2000
Partner Since: 1990
Services: Purchasing Agreement

LUTHER BURBANK SCHOOL DISTRICT

4 Wabash Avenue
San José, CA 95128
Contact: Mr. Rudolfo Avalos-Sanchez
Title: Chief Business Official
Phone: 408-295-2450
Partner Since: 2010
Services: Food Service: Consulting and Purchasing

MORAGA SCHOOL DISTRICT

1540 School Street
PO Box 158
Moraga, CA 94556
Contact: Dr. Julie Park
Title: Superintendent
Phone: 925-376-5943
Partner Since: 2022
Services: Food Service Management Company

MORELAND SCHOOL DISTRICT

4711 Campbell Avenue
San José, CA 95130
Contact: Ms. Evangeline Reyes
Title: Chief Business Official
Phone: 408-874-2900
Partner Since: 1995
Services: Food Service: Consulting and Purchasing

MOUNT PLEASANT ELEMENTARY SCHOOL DISTRICT

3434 Marten Avenue
San José, CA 95148
Contact: Ms. Tracy Huynh
Title: Chief Business Officer
Phone: 408-223-3700
Partner Since: 1991
Services: Food Service: Consulting and Purchasing

NEWMAN-CROWS LANDING UNIFIED SCHOOL DISTRICT

1162 Main Street
Newman, CA 95360
Contact: Ms. Caralyn Mendoza
Title: Assistant Superintendent – Chief Business Official
Phone: 209-862-2933
Partner Since: 2007
Services: Food Service: Consulting and Purchasing

OAK GROVE SCHOOL DISTRICT

6578 Santa Teresa Boulevard
San José, CA 95119
Contact: Mr. Jose Manzo
Title: Superintendent
Phone: 408-227-8300, ext. 100216
Partner Since: 1987
Services: Food Service: Consulting and Purchasing

ORCHARD ELEMENTARY SCHOOL DISTRICT

921 Fox Lane
San José, CA 95131
Contact: Mr. Luis Gonzales
Title: Chief Business Official
Phone: 408-944-0397
Partner Since: 2000
Services: Food Service: Consulting and Purchasing

ORINDA UNION SCHOOL DISTRICT

8 Altarinda Road
Orinda, CA 94563-2690
Contact: Ms. Aida Glimme
Title: Superintendent
Phone: 925-254-4901
Partner Since: 2022
Services: Food Service Management Company

PACIFICA SCHOOL DISTRICT

375 Reina Del Mar Avenue
Pacifica, CA 94044
Contact: Ms. Josephine Peterson
Title: Chief Business Official
Phone: 650-738-6625
Partner Since: 1999
Services: Purchasing Agreement

PALO ALTO UNIFIED SCHOOL DISTRICT

25 Churchill Avenue
Palo Alto, CA 94306
Contact: Ms. Carolyn Chow
Title: Chief Business Officer
Phone: 650-329-3980
Partner Since: 2008
Services: Food Service: Consulting and Purchasing

**PATTERSON JOINT UNIFIED
SCHOOL DISTRICT**

510 Keystone Boulevard
Patterson, CA 95363
Contact: Ms. Amie Keith
Title: Nutrition Service Manager
Phone: 209-892-4750, ext. 27022
Partner Since: 2023
Services: Food Service:
Consulting and Purchasing

**RAVENSWOOD CITY
ELEMENTARY SCHOOL DISTRICT**

2160 Euclid Avenue
Palo Alto, CA 94303
Contact: Mr. William Eger
Title: Chief Business Official
Phone: 650-329-2800, ext. 60101
Partner Since: 2003
Services: Food Service:
Consulting and Purchasing

**REDWOOD CITY
SCHOOL DISTRICT**

750 Bradford Street
Redwood City, CA 94063
Contact: Mr. Richard Edson
Title: Chief Business Official
Phone: 650-423-2200
Partner Since: 2001
Services: Food Service:
Consulting and Purchasing

**RIVER DELTA UNIFIED
SCHOOL DISTRICT**

445 Montezuma Street
Rio Vista, CA 94571
Contact: Ms. Katherine Wright
Title: Superintendent
Phone: 707-374-1700
Partner Since: 2004
Services: Food Service:
Consulting and Purchasing

ROMOLAND SCHOOL DISTRICT

25900 Leon Road
Romoland, CA 92548
Contact: Ms. Karen Owen
Title: Chief Business Official
Phone: 951-926-9244
Partner Since: 2007
Services: Food Service:
Consulting and Purchasing



**SAN BRUNO PARK
SCHOOL DISTRICT**

500 Acacia Avenue
San Bruno, CA 94066
Contact: Ms. Mariana Solomon
Title: Associate Superintendent
Phone: 650-624-3101
Partner Since: 2022
Services: Food Service:
Consulting and Purchasing

**SAN JOSÉ UNIFIED
SCHOOL DISTRICT**

855 Lenzen Avenue
San José, CA 95126
Contact: Ms. Janet Wolk
Title: Director of Student
Nutrition Services
Phone: 408-535-6000
Partner Since: 2007
Services: Food Service:
Consulting and Purchasing

**SAN MATEO UNION HIGH
SCHOOL DISTRICT**

650 North Delaware Street
San Mateo, CA 94401
Contact: Mr. Denis Vorrises
Title: Director of Student
Nutrition Services
Phone: 650-762-2479
Partner Since: 1990
Services: Purchasing
Agreement

**SARATOGA UNION
SCHOOL DISTRICT**

20460 Forrest Hills Drive
Saratoga, CA 95070
Contact: Ms. Jean Aldrete
Title: Chief Business Official
Phone: 408-867-3424, ext. 207
Partner Since: 2009
Services: Food Service:
Consulting and Purchasing

**SOLEDAD UNIFIED
SCHOOL DISTRICT**

1261 Metz Road
Soledad, CA 93960
Contact: Ms. Conny Santa Cruz
Title: Chief Business Officer
Phone: 831-678-3987
Partner Since: 1993
Services: Food Service:
Consulting and Purchasing

**SUNNYVALE ELEMENTARY
SCHOOL DISTRICT**

819 W Iowa Avenue
Sunnyvale, CA 94086
Contact: Ms. Lori van Gogh
Title: Chief Financial Officer
Phone: 408-522-8200, ext. 208
Partner Since: 1997
Services: Food Service
Management Company

**TRAVIS UNIFIED
SCHOOL DISTRICT**

2751 DeRonde Drive
Fairfield, CA 94533
Contact: Mr. Gabe Moulaison
Title: Chief Business Officer
Phone: 707-437-4604, ext. 1299
Partner Since: 2002
Services: Food Service:
Consulting and Purchasing

**UNION ELEMENTARY
SCHOOL DISTRICT**

5175 Union Avenue
San José, CA 95124
Contact: Ms. Kirsten Perez
Title: Assistant Superintendent,
Business Services
Phone: 408-377-8010
Partner Since: 1990
Services: Food Service:
Consulting and Purchasing

**WATERFORD UNIFIED
SCHOOL DISTRICT**

219 North Reinway Avenue
Waterford, CA 95386
Contact: Mr. Jose M. Aldaco
Title: Superintendent
Phone: 209-874-1809
Partner Since: 1999
Services: Purchasing
Agreement

**WILDER'S PREPARATORY
ACADEMY CHARTER SCHOOL**

830 North La Brea Avenue
Inglewood, CA 90302
Contact: Ms. Ramona R. Wilder
Title: Chief Executive Officer
and Administrative Director
Phone: 310-671-5578
Partner Since: 2014
Services: Food Service
Management Company

**WILLIAM S. HART UNION
HIGH SCHOOL DISTRICT**

21380 Centre Pointe Parkway
Santa Clarita, CA 91350
Contact: Mr. Ralph Peschek
Title: Chief Financial Officer
Phone: 661-259-0033, ext. 254
Partner Since: 2018
Services: Food Service
Management Company







06

CERTIFICATIONS





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This proposal contains proprietary and confidential information of Sodexo. It may not be disclosed to third parties without Sodexo's prior written consent. As the recipient of this proposal, you agree to use due care to prevent its unauthorized use.



PROPERTY OF SODEXO

This proposal remains the property of Sodexo. No part of this proposal may be reproduced or transmitted in any form or by any means. It is presented with the express understanding and agreement that the information and data herein will be solely for internal use only. Except where required by law, any other use, duplication or review requires express permission of Sodexo. Proposal will be valid for a period of 60 days. This proposal is submitted in the name of Sodexo. However, if awarded this bid, Sodexo will contract under the name Sodexo America, LLC.

STATEMENT OF INTENT

The future will bring new challenges and opportunities requiring innovative changes and management expertise. To this, we pledge our complete support.

CERTIFICATE OF INSURANCE

As required pursuant to the Request for Proposal, following is a certificate of insurance. Sodexo will evidence the agreed-upon limits when the contract is awarded.

CERTIFICATE OF INSURANCE

As required pursuant to the Request for Proposal, following is a certificate of insurance. Sodexo will evidence the agreed-upon limits when the contract is awarded.



CERTIFICATE OF LIABILITY INSURANCE

DATE(MM/DD/YYYY)
11/06/2023

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Aon Risk Services Central, Inc. Chicago IL Office 200 East Randolph Chicago IL 60601 USA	CONTACT NAME: PHONE (A/C. No. Ext): (866) 283-7122 FAX (A/C. No.): 800-363-0105 E-MAIL ADDRESS:
INSURED Sodexo, Inc. 9801 Washingtonian Boulevard Suite 1012 Gaithersburg MD 20878-5355 USA	INSURER(S) AFFORDING COVERAGE INSURER A: ACE American Insurance Company INSURER B: Indemnity Insurance Co of North America INSURER C: INSURER D: INSURER E: INSURER F:
	NAIC # 22667 43575

Holder Identifier :

COVERAGES CERTIFICATE NUMBER: 570102604580 REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS. **Limits shown are as requested**

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR <input checked="" type="checkbox"/> SIR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input checked="" type="checkbox"/> LOC OTHER:			OGLG46676129 SIR applies per policy terms & conditions	11/01/2023	11/01/2024	EACH OCCURRENCE \$4,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$2,000,000 MED EXP (Any one person) Excluded PERSONAL & ADV INJURY \$4,000,000 GENERAL AGGREGATE \$14,000,000 PRODUCTS - COMP/OP AGG \$14,000,000 Liquor Liability Limit \$2,000,000
A	AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS ONLY			ISA H10781322	11/01/2023	11/01/2024	COMBINED SINGLE LIMIT (Ea accident) \$4,000,000 BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident)
	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED <input type="checkbox"/> RETENTION						EACH OCCURRENCE AGGREGATE
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR / PARTNER / EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	N/A	WLRC52072414 AOS SCFC52072505 WI	11/01/2023 11/01/2023	11/01/2024 11/01/2024	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTHER E.L. EACH ACCIDENT \$2,000,000 E.L. DISEASE-EA EMPLOYEE \$2,000,000 E.L. DISEASE-POLICY LIMIT \$2,000,000
A	Excess workers Compensation			WCUC52072566 OH SIR applies per policy terms & conditions	11/01/2023	11/01/2024	EL Each Accident \$2,000,000 EL Disease - Policy \$2,000,000 EL Disease - Ea Emp \$2,000,000

Certificate No : 570102604580

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
Evidence of Insurance.

CERTIFICATE HOLDER

Sodexo, Inc. and its Subsidiaries
9801 Washingtonian Boulevard
Suite 1012
Gaithersburg MD 20878-5355 USA

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE
Aon Risk Services Central, Inc.

ACORD 25 (2016/03)

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24-SCH-301(41)

CERTIFICATE OF INSURANCE

AGENCY CUSTOMER ID: 570000029648

LOC #:



ADDITIONAL REMARKS SCHEDULE

Page _ of _

AGENCY Aon Risk Services Central, Inc.		NAMED INSURED Sodexo, Inc.	
POLICY NUMBER See Certificate Number: 570102604580			
CARRIER See Certificate Number: 570102604580	NAIC CODE	EFFECTIVE DATE:	

ADDITIONAL REMARKS

THIS ADDITIONAL REMARKS FORM IS A SCHEDULE TO ACORD FORM,
FORM NUMBER: ACORD 25 **FORM TITLE:** Certificate of Liability Insurance

Addendum - AI

Designation of Additional Insureds. It is agreed that, with respect to the insurance afforded by the above referenced policies, excluding workers' Compensation and Employer's Liability, the provisions of the policy designating who is insured thereunder have been amended to include any person or organization, the "Additional Insured", for whom the Named Insured agrees in writing to procure liability insurance, provided: a) The coverage and limits of liability afforded to such "Additional Insured" apply only to the extent required by the agreement, but in no event for coverage not afforded by the policy, nor for limits of liability greater than the insurer's liability stated in the policy declarations; b) The inclusion of more than one insured shall not increase the limits of the insurer's liability; and c) The designation hereunder of the "Additional Insured" as an insured shall be null and void during the term of any separate liability insurance policy not listed herein and procured by the Named Insured for such "Additional Insured".



SECRETARY OF STATE

CERTIFICATE OF REGISTRATION

I, BILL JONES, Secretary of State of the State of California, hereby certify:

That on the 20th day of January, 2000, SODEXHO AMERICA, LLC, complied with the requirements of California law in effect on that date for the purpose of registering to transact intrastate business in the State of California; and further purports to be a limited liability company organized and existing under the laws of the State of Delaware as SODEXHO AMERICA, LLC and that as of said date said limited liability company became and now is duly registered and authorized to transact intrastate business in the State of California, SUBJECT, HOWEVER, TO:

- (a) any licensing requirements otherwise imposed by the laws of this State and;
- (b) that subject limited liability company shall transact all intrastate business within this State under the above name elected by it.

IN WITNESS WHEREOF, I execute this certificate and affix the Great Seal of the State of California this 26th day of January, 2000.

Handwritten signature of Bill Jones

BILL JONES
Secretary of State





State of California
 Bill Jones
 Secretary of State

200002610017
 File # _____

FILED
 In the office of the Secretary of State
 of the State of California

JAN 20 2000

Bill Jones
 BILL JONES, Secretary of State

**LIMITED LIABILITY COMPANY
 APPLICATION FOR REGISTRATION**

A \$70.00 filing fee must accompany this form.
IMPORTANT – Read instructions before completing this form.

This Space For Filing Use Only

1. Name under which the foreign limited liability company proposes to register and transact business in California:
(End the name with the words "Limited Liability Company," "Ltd. Liability Co.," or the abbreviations "LLC" or "LLC.")
 Sodexo America, LLC

2. Name of the foreign limited liability company, if different from that entered above:

3. This foreign limited liability company was formed on January 5, 2000 in Delaware
(month) (day) (year) (state or country)
 and is authorized to exercise its powers and privileges in that state.

4. Name of the agent for service of process in this state, and check the appropriate provision below:
Corporation Service Company which will do business in California as CSC-Lawyers, which is
Incorporating Service
 an individual residing in California. Proceed to item 5.
 a corporation which has filed a certificate pursuant to Section 1505 of the California Corporations Code. Proceed to item 6.

5. If an individual, California address of the agent for service of process:
 Address:
 City: State: CA Zip Code:

6. In the event the above agent for service of process resigns and is not replaced, or if the agent cannot be found or served with the exercise of reasonable diligence, the Secretary of State of the State of California is hereby appointed as the agent for service of process of this foreign limited liability company.

7. Address of the principal executive office: City State Zip Code
 9801 Washingtonian Blvd., Gaithersburg, MD 20878

8. Address of the principal office in California, if any: City State Zip code
 None CA

Type of business of the limited liability company:
 To provide food and facilities management services

DECLARATION: It is hereby declared that I am the person who executed this instrument, which execution is my act and deed.
Anastasia E. Sweeney
 Signature of Authorized Person
 January 13, 2000
 Date

Anastasia E. Sweeney
 Type or Print Name and Title of Authorized Person
 Authorized Person of Sole Member

9. RETURN TO:
 NAME Corporation Service Company
 FIRM Attn: Elva Shipkowski
 ADDRESS 1013 Centre Road
 CITY/STATE Wilmington, DE 19805
 ZIP CODE

SEC/STATE (REV. 1/99) FORM LLC-5 – FILING FEE \$70.00
 Approved by Secretary of State

State of California
Secretary of State

AMENDED CERTIFICATE OF REGISTRATION

I, DEBRA BOWEN, Secretary of State of the State of California, hereby certify:

That on the 15th day of April, 2008, there was filed in this office an Amended Application for Registration, Foreign Limited Liability Company whereby the name, under which the foreign limited liability company was registered and transacting business in California, as SODEXHO AMERICA, LLC a limited liability company organized and existing under the laws of Delaware was changed to SODEXO AMERICA, LLC.

This limited liability company complied with the requirements of California law in effect on that date for the purpose of registering to transact intrastate business in the State of California and as of the said date has been and is qualified and authorized to transact intrastate business in the State of California. Subject, however to any licensing requirements otherwise imposed by the laws of this State.

IN WITNESS WHEREOF, I execute
this certificate and affix the Great
Seal of the State of California this
21st day of April 2008.



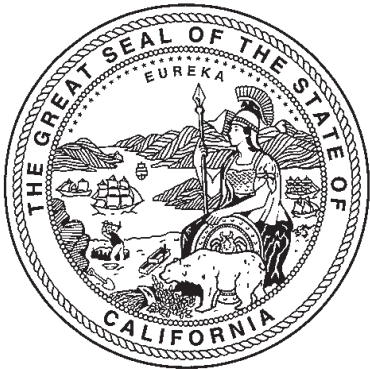
DEBRA BOWEN
Secretary of State

State of California
Secretary of State



I, DEBRA BOWEN, Secretary of State of the State of California, hereby certify:

That the attached transcript of 1 page(s) has been compared with the record on file in this office, of which it purports to be a copy, and that it is full, true and correct.



IN WITNESS WHEREOF, I execute this certificate and affix the Great Seal of the State of California this day of

APR 21 2008

Handwritten signature of Debra Bowen in cursive.

DEBRA BOWEN
Secretary of State



**State of California
Secretary of State**

**LIMITED LIABILITY COMPANY
APPLICATION FOR REGISTRATION
CERTIFICATE OF AMENDMENT**

A \$30.00 filing fee must accompany this form
IMPORTANT – Read instructions before completing this form.

Corrected file # is:
200002610017

ENDORSED - FILED
in the office of the Secretary of State
of the State of California

APR 15 2008

This Space For Filing Use Only

1. Secretary of State File Number 20002610017			
2. Name under which this foreign limited liability company is conducting business in California: Sodexo America, LLC			
3. COMPLETE ONLY THE SECTIONS WHERE INFORMATION IS BEING CHANGED. ADDITIONAL PAGES MAY BE ATTACHED, IF NECESSARY. CONSULT THE INSTRUCTIONS BEFORE COMPLETING THIS FORM.			
A. The name under which this foreign limited liability company conducts business in California. (End the name with the words "Limited Liability Company," or "Ltd. Liability Co.," or the abbreviations "LLC" or "L.L.C.") SODEXO AMERICA, LLC			
B. The name of the foreign limited liability company has been changed as follows and has been recorded in the home state or country: Sodexo America, LLC			
C. State or country of formation of the foreign limited liability company, if false or erroneous at time of registration.			
D. Date on which the foreign limited liability company was formed, if false or erroneous at time of registration.			
E. Address of the principal executive office:	City	State	Zip Code
F. Address of the principal office in California:	City	State CA	Zip Code
4. Future effective date, if any:	Month	Day	Year
5. Number of pages attached, if any:			
6. Declaration: I hereby declared that I am the person who executed this instrument, which execution is my act and deed.			
 Signature of Authorized Person		Robert A. Stern, Member Type or Print Name and Title of Authorized Person	
April 2, 2008 Date			
RETURN TO:			
NAME	Corporation Service Company		
FIRM	2730 Gateway Oaks Drive, Suite 100		
ADDRESS	Sacramento, CA 95833-3503		
CITY/STATE			
ZIP CODE			
SEC/STATE (REV. 03/2005)		 FORM LLC-6 - FILING FEE \$30.00 Approved by Secretary of State	

ATTACHMENT I: CERTIFICATIONS REGARDING LOBBYING, DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

Attachment I: Certifications Regarding Lobbying, Debarment, Suspension, and Other Responsibility Matters

Applicants should refer to the regulations cited below to determine the certification to which they are required to attest. Applicants should also review the instructions for certification included in the regulations before completing this form. Signature of this form provides for compliance with certification requirements under 7 *CFR*, Part 3018, "New Restrictions on Lobbying," 7 *CFR*, Part 3017, "Government-wide Debarment and Suspension (Nonprocurement)," and 7 *CFR*, Part 3021, "Government-wide Requirements for Drug-Free Workplace (Grants)." The certification shall be treated as a material representation of fact upon which reliance will be placed when the SFA determines to award the covered transaction, grant, or cooperative agreement.

LOBBYING

As required by Title 31, *U.S. Code* (31 *U.S.C.*) Section 1352, and implemented at 7 *CFR*, Part 3018, for a person entering into a grant or cooperative agreement over \$100,000, as defined at 7 *CFR*, Section 3018.105, the applicant certifies that:


- a) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the making of any federal grant, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any federal grant or cooperative agreement;
- b) If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form - LLL, "Disclosure Form to Report Lobbying," in accordance with these instructions; and
- c) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subgrants, contracts under grants and cooperative agreements, and subcontracts) and that all subrecipients shall certify and disclose accordingly.

[Enter SFA Name]
RFP [Enter RFP #]
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ATTACHMENT I: CERTIFICATIONS REGARDING LOBBYING, DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

Disclosure of Lobbying Activities and Instructions

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352 (See next page for public burden disclosure) Approved by OMB

1. Type of Federal Action: a. Contract b. Grant c. Cooperative agreement d. Loan e. Loan guarantee f. Loan insurance <div style="text-align: right;">A</div>	2. Status of Federal Action: a. Bid/Offer/Application b. Initial Award c. Post-Award <div style="text-align: right;">A/B</div>	3. Report Type: a. Initial filing b. Material change For Material Change Only: Year _____ Quarter _____ Date of last report _____ <div style="text-align: right;">A</div>
4. Name and Address of Reporting Entity: <input checked="" type="checkbox"/> Prime <input type="checkbox"/> Subawardee <input type="checkbox"/> Tier, if known Sodexo Operations, LLC, on behalf of itself and all its subsidiaries. 915 Meeting Street, Suite 1400 North Bethesda, Maryland 20852 Congressional District, if known:	5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime: Congressional District, if known: N/A	
6. Federal Department/Agency: U.S. Congress, Department of Defense, White House, EPA, USDA, Department of Labor	7. Federal Program Name/Description: CFDA Number, if applicable:	
8. Federal Action Number, if known: Unknown	9. Award Amount, if known: \$ Unknown	
10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI): Sodexo Operations, LLC, on behalf of itself and all its affiliates and subsidiaries. 915 Meeting Street, Suite 1400 North Bethesda, Maryland 20852	b. Individuals Performing Services (including address if different from No. 10a) (last name, first name, MI) McGlockton, Joan R.	
11. Information requested through this form is authorized by Title 31 U.S.C. Section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.	Signature: 	
	Print Name: David Newman	
	Title: Chief Executive Officer, Sodexo At School, North America	
	<table border="1"> <tr> <td data-bbox="813 1465 1175 1520"> Telephone No: (202) 819-2948 </td> <td data-bbox="1175 1465 1334 1520"> Date: June 12, 2024 </td> </tr> </table>	Telephone No: (202) 819-2948
Telephone No: (202) 819-2948	Date: June 12, 2024	
FEDERAL USE ONLY: Authorized for Local Reproduction Standard Form (SF—LLL (Rev. 7-97)		

[Enter SFA Name]
 RFP [Enter RFP #]
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ATTACHMENT I: CERTIFICATIONS REGARDING LOBBYING, DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

INSTRUCTIONS Disclosure of Lobbying Activities (SF-LLL)

This disclosure form shall be completed by the reporting entity, whether subawardee or prime federal recipient, at the initiation or receipt of a covered federal action, or a material change to a previous filing, pursuant to 31 U.S.C. Section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget (OMB) for additional information.

1. Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
2. Identify the status of the covered federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the first tier. Subawards include but are not limited to subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, U.S. Department of Agriculture, Food and Nutrition Service.
7. Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate federal identifying number available for the federal action identified in item 1 (e.g., RFP number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the federal agency). Include prefixes, e.g., "RFP-DE-90-001."
9. For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, state, and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered federal action.
(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter last name, first name, and middle initial (MI).
11. The certifying official shall sign and date the form, print his/her name, title, and phone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB Control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503.

[Enter SFA Name]
RFP [Enter RFP #]
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ATTACHMENT I: CERTIFICATIONS REGARDING LOBBYING, DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

CERTIFICATION REGARDING LOBBYING

The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment or modification of any Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents of all sub-awards at all tiers (including subcontracts, sub-grants, and contracts under grants, loans, and cooperative agreements) and that all sub- recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, United States Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

Organization: Sodexo America, LLC


Street address: 915 Meeting Street, Suite 1400

City, State, Zip: North Bethesda, MD 20852

David Newman

CERTIFIED BY: (type or print)

TITLE: Chief Executive Officer, Sodexo At School, North America

 (signature) June 12, 2024 (date)

[Enter SFA Name]
RFP [Enter RFP #]
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ATTACHMENT I: CERTIFICATIONS REGARDING LOBBYING, DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

Debarment, Suspension, and Other Responsibility Matters

As required by Executive Order 12549, Debarment and Suspension, and implemented at 7 *CFR*, Section 3017.510, for prospective participants in primary covered transactions, as defined at 7 *CFR* Section 3017.200:

- A. The contractor certifies that it and its principals:
- (a) Are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any federal department or agency;
 - (b) Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (federal, state, or local) transaction or contract under a public transaction; violation of federal or state antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 - (c) Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (federal, state, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
 - (d) Have not within a three-year period preceding this application had one or more public transactions (federal, state, or local) terminated for cause or default.
- B. Where the applicant is unable to certify to any of the statements in this certification, he or she shall attach an explanation to this application.

Sodexo America, LLC

Contractor/Company Name

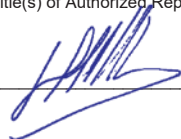
RFP# 23-24-52424, Cambrian School District
Contract for Food Service Consulting and Purchasing

Award Number, Contract Number, or Project Name

David Newman
Chief Executive Officer, Sodexo At School, North America

Name(s) and Title(s) of Authorized Representatives

Signature(s)



June 12, 2024

Date

[Enter SFA Name]
RFP [Enter RFP #]
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THE UNDERSIGNED EXECUTE THIS FORM AND HEREBY CERTIFIES TO THE GOVERNING BOARD OF THE CAMBRIAN SCHOOL DISTRICT THAT UNDERSIGNED IS:

- (1) A representative of the Contractor,
(2) Familiar with the facts herein certified,
(3) Authorized and qualified to execute this certificate on behalf of Contractor and that by executing this Agreement is certifying the following items.

Fingerprint and Background Certification. Business entities entering into a Service Agreement with the District shall comply with Education Code section 45125.1. Such entities are responsible for ensuring full compliance with the requirements of this statute and should thoroughly review the requirements thereunder.

The Contractor and the Contractor parties shall at all times comply with the fingerprint and background certification requirements as set forth below. Specifically, by checking an applicable option below, Contractor hereby represents and warrants to District the following:

- Contractor and/or Contractor parties will not be present on a District site or will not have contact with District students when District students are present during the term of this Agreement.
The Contractor shall conduct the required criminal background check(s) of all persons who will be providing services to the Cambrian School District on behalf of Contractor, and that none of those persons have been reported by the Department of Justice ("DOJ") as having been convicted of a serious or violent felony as specified in Penal Code Sections 667.5 and/or 1192.7(c). I understand that this Certificate is not to be signed and submitted until I have received clearance from DOJ regarding those persons named. Upon request, Contractor will provide a list of the names of the employees who may come in contact with pupils while providing Services under this Agreement. This list shall be regularly maintained and updated by the Contractor and shall be available to District upon request or audit.
Arrange to have a Certificated District Employee continually monitor and supervise the Contractor at all times while services are provided on site such that Contractor will have no interaction with any District student outside the immediate supervision and control of a District employee. As supported by California Education Code Section 45125.1.

Certificated District Employee's Name: _____, Title: _____

Signature: [Handwritten Signature] Date: June 12, 2024 Principal Initials: DN

David Newman, Chief Executive Officer, Sodexo At School, North America
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Cambrian School District
RFP FY2425-01

24-SCH-30147



SODEXO California Fingerprinted Salaried Managers – who have had a full Department of Justice Background Check

First Name	Last Name
Michael	Adella
Jennifer	Alber
Lynn	Anderson
Iris Faye	Arnedo
Joseph	Batchelder
Christopher	Battaglia
Nalani	Battaglia
Rezika	Begrache
Marissa	Berrios
Kenneth	Bristow
Eric	Burke
Vanessa	Corona
Latara	Easter
Maria	Escobar
Kaitlyn	Espejo
Jorge	Fabela Carrasco
Charice	Gulizia
Michael	Ibe
Justin	Jatiram
Jamie	Karp
Tommy	Kham
Mohammed	Khan
Anna	Lague
Jason	Lugo
Byron	Montenegro
Melony	Murphy
Murrough	Murphy
Roxette	Mwega
Elda	Najera-Suisala
Martha	O'Rourke
Michael	Osicka
Guadalupe	Pena
Richard	Pereira
Joseph	Pollifrone
June	Richardson
Armando	Robles
Sandra	Sanchez

CERTIFICATIONS



Daniella	Sanchez
Paige	Skawski
Robert	Spaziani
Eric	Stender
Madeline	Sublet
Tobin	Taeger
Samantha	van Gogh
Chad	Williams
Katherine	Wasmund
Suzanne	Zermeno
Ouiza	Zibouche

CERTIFICATIONS

Megan’s Law (Sex Offenders). I have verified and will continue to verify that the employees of the Contractor and the Subcontractor(s) having contact with District students under this agreement are **not** listed on California’s “Megan’s Law” Website:

<http://www.meganslaw.ca.gov/>

Tuberculosis Certification. The Contractor and the Contractor parties shall at all times comply with the certification requirements as set forth below. Specifically, by checking the one applicable option below, Contractor hereby represents and warrants to District the following:

- Contractor and/or Contractor parties will not be present on a District school site and will not have contact with District students when District students are present during the term of this Agreement.
- District has determined that Contractor will not have frequent or prolonged contact with students. District’s determination is in compliance with and supported by California Education Code Section [49406\(m\)](#).
- The following Contractor and/or Contractor parties shall or may be on a District school site and have contact with District students during the term of this Agreement and, at no cost to District, they have received a tuberculosis risk assessment that complies with the requirements of California Education Code Section [49406](#). In addition, the Contractor shall maintain on file the certificates showing that the Contractor parties were examined and found free from active tuberculosis. These forms shall be regularly maintained and updated by the Contractor and shall be available to District upon request or audit.

Contractor further agrees and acknowledges that all new personnel hired after the effective date of this Agreement are subject to the tuberculosis certification requirements and shall be prohibited from having any contact with District students until the tuberculosis certification requirements have been satisfied and District determines whether any such contact is permissible.

COVID-19 Certification. The Contractor and the Contractor parties shall at all times comply with the Covid-19 certification requirements as set forth below. Contractor hereby represents and warrants to District the following:

I acknowledge and am aware of all applicable requirements and recommendations to mitigate the spread of COVID-19, including [COVID-19 Public Health Guidance for K–12 Schools to Support Safe In-Person Learning for the 2023–2024 School Year](#) and [Luther Burbank’s COVID Health and Safety Information](#).

The contractor further agrees and acknowledges that Cambrian School District may at its sole discretion modify the requirements of this COVID-19 certification to ensure the health and safety of students and staff.

CERTIFICATIONS

Lobbyist Certification. The Contractor and the Contractor parties shall at all times comply with the lobbyist certification requirements as set forth below. Specifically, by checking the one applicable option below, Contractor hereby represents and warrants to District the following:

- Contractor and/or Contractor parties are not a “Lobbying Coalition,” “Lobbying Firm,” “Lobbyist” or “Lobbyist Employer” as those terms are defined in the Political Reform Act of 1974 (Gov. Code §§ 81000) (collectively “Lobbyist”) and are not performing Services hereunder that would require registering as a Lobbyist.
- Contractor and/or Contractor parties Services hereunder shall or may include lobbying. Contractor and/or Contractor parties shall comply with all applicable District, local, state and/or federal policies, rules, regulations, statutes and requirements governing Lobbyists. In addition, the Contractor shall maintain on file registering and reporting records for Lobbyists. These records shall be regularly maintained and updated by Contractor and shall be available to District upon request or audit.

Conflict of Interest Certification. The Contractor and the Contractor parties shall at all times comply with the conflict of interest certification requirements as set forth below. Specifically, by checking the one applicable option below, Contractor hereby represents and warrants to District the following:

- Contractor and/or Contractor parties have read and understand the District’s Conflict of Interest Code (Board Bylaw 9270) and, to the best of Contractor’s knowledge, there are no conflicts of interest that must be disclosed pursuant to the Conflict-of-Interest Code.
- Contractor and/or Contractor parties have read and understand the District’s Conflict of Interest Code and, Contractor knows or has reason to believe that Contractor has a conflict of interest that requires disclosure and Contractor and/or Contractor parties shall comply with the applicable disclosure requirements of the District’s Conflict of Interest Code. In addition, the Contractor shall maintain on file statements of economic interests in accordance with applicable disclosure requirements. These records shall be regularly maintained and updated by Contractor and shall be available to District upon request or audit.

I acknowledge and certify under penalty of perjury that I am duly authorized to legally bind the Contractor to all provisions and items included in this certification, that the contents of this certification are true, and that this certification is made under the laws of the State of California.

Contractor Company: Sodexo America, LLC Date: June 12, 2024

Contractor Representative Name: David Newman Signature: 

Contractor Representative Title: Chief Executive Officer, Sodexo At School, North America

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Cambrian School District
RFP FY2425-01

24-SCH-30147

Attachment A Sodexo America, LLC. Consulting and Purchasing Services Scope of Work

1. Procure products with leveraged purchasing power and national contracts

- a. Use Sodexo leveraged purchasing power and National Contracts for all food and supplies
- b. District can pick and choose the quality of products they want for their program
- c. \$5 Million Dollar General Liability for all items purchased through Sodexo Procurement
- d. 3rd Party Food and Safety audits for all approved Sodexo vendors, inspecting supplier's facilities and monitor their procedures to ensure that they meet Sodexo's high standards
- e. Manufacturer recall system fully in place and used as necessary
- f. Sodexo Competitively Bids all food and supplies, in compliance with USDA procurement regulations saving district Food Service Departments a tremendous amount of time and resources as well as money, due to competitive pricing
- g. Streamline purchasing to ensure maximum efficiency through ordering, receiving and deliveries
- h. USDA commodities are evaluated by the school district food service department and once entitlement has been selected based on district product preferences, Sodexo purchases all other products on the district's behalf
- i. All discounts, rebates, and other applicable credits received by Sodexo, to the extent those credits are allocable to purchases on behalf of the District for the food service program under this Agreement, including those obtained from vendors, suppliers, manufacturers, or distribution companies, and Sodexo's regional or national purchasing or distribution arrangements, shall be credited to the District within thirty (30) days of receipt
- j. Sodexo Procurement Department will work to resolve all vendor and supply chain issues

Buy American Regulatory Compliance

A. Sodexo Responsibilities

1. Sodexo will submit statements for all processed agricultural products to the SFA at the time of delivery for each processed agricultural product certifying that the food product was processed 100 percent domestically and that the percentage of domestic content in the food component of the processed food products is over 51 percent, by weight or volume (7 CFR 210.21(d) and 220.16(d), USDA Policy Memo SP 38-2017).
2. Sodexo will notify the SFA in writing at least 10-day prior to delivering a nondomestic agricultural commodity or product and request prior approval for delivery of a nondomestic agricultural commodity or product. This written notification must list alternative domestic substitutes for the SFA to consider and provide an explanation for the following:
 - a) Why the domestic product is not produced or manufactured in sufficient and reasonably available quantities of a satisfactory quality; and/or
 - b) Why competitive bids reveal the cost of the domestic product is 25 percent higher than the nondomestic product.
3. Sodexo will provide certification of domestic origin for products which do not have country of origin labels.

ATTACHMENT A: SCOPE OF WORK

- 2. Ordering of food, sanitation products, paper goods, and other supplies**
 - a. Create product order guides, with menu specifications to ease in calculations of quantity of food and supplies to order
 - b. Food service orders will be placed with Sodexo Consultant
 - c. Sodexo Consultant to place all orders on behalf of the district
- 3. Assistance with ad hoc purchasing for district trainings, recognitions, award, other events throughout the school year**
- 4. Creation of monthly menus to be posted on the CSD website. If needed, timely updates to posted menus to reflect changes to what is offered**
 - a. Create quarterly menus based on input from the following:
 - i. Student Survey
 - ii. Taste Testing
 - iii. Parent Advisory with taste testing and participation data
 - b. All menus will be submitted to district liaison, minimum of 4 weeks in advance, for district approval
 - c. All menu substitutions will be communicated via email to district liaison as they occur
- 5. Creation of production records related to the menus to ensure all necessary back-up documents correspond to what is served to students**
 - a. Sodexo processes all invoices for payment and provides the district with a single invoice at the end of the month. Ensuring district cash flow is optimized
 - b. Current product order guides created and available through TMC, to ease staff in ordering
 - c. Monthly inventory extensions to ensure proper rotation and use of products
 - d. Help Desk Support for TMC, including processing of payments and ordering
- 6. Timely notification of supply-chain issues, i.e. menu item unavailability or delivery delay**
- 7. Assistance with federal and state reporting requirements**
 - a. Ensure recipes are compliant with all Child Nutrition (CN) requirements
 - b. Monthly Processing of State Reimbursement Claims & Weekly Meal Count Tracking, through POS system
 - c. Commodity Diversion, Monthly Ordering, Commodity Surveys and Required Recordkeeping
 - d. Maintain on-line menus, through Nutrislice, providing accessible nutritional information and allergens, for all menu items, based on products purchased, in multiple language for ease of use for students, community and school nurses
 - e. Create monthly production records for staff to complete based on district developed menus
 - f. Staff Training and Development
- 8. Processing Services: Single monthly invoice with backup documentation (net 30 terms)**
 - a. Budget Development, Forecasting & Year-End Projections
 - b. Costing of the program, including menu upgrades and menu ideas
 - c. Maintain Order Guides to simplify ordering for food service staff
 - d. Inventory Management, update pricing and monthly extensions of inventory
 - e. Program tracking of revenue and expenses
 - f. Monthly Productivity Analysis
 - g. Program recommendations based on monthly data
- 9. Vendor to provide marketing programs and promotional materials related to child nutrition**
 - a. Make available to the district trademark programs that are professional and turnkey in order for district food service department to have a “professional look”
 - b. Order all materials as requested

ATTACHMENT A: SCOPE OF WORK

- c. Invoice district for all marketing materials ordered by the district food service department

10. On-site consultants as needed for the following:

- a. Staff training and in-services
- b. Inventory management
- c. Assistance with student focused engagements such as taste testing, student chef, or the like.

11. 0.5 FTE Food Services Consulting & Procurement

12. Contract Cost Adjustment

The contract price (which can include General and Administrative Expense and Management Fees) may be increased on an annual basis by the Yearly Percentage Change in the Consumer Price Index for All Urban Consumers, as published by the U.S. Department of Labor, Bureau of Labor Statistics, Food Eaten Away from Home San Francisco (CPI). The January CPI value will be used as a representation of the change in CPI. Such increases shall be effective on a prospective basis on each anniversary date of this Contract. Of note, the CPI fee increases should be applied to individual meal or unit costs.

The renegotiation of price terms under this Contract is permitted only upon the occurrence of unpredictable, unexpected conditions beyond the control of both parties. If those conditions create a significant and material change in the financial assumptions upon which the price terms of this contract were based, then those price terms so affected may be renegotiated by both parties. Renegotiation of price terms under such conditions must be mutual and both parties must agree on any changes in price terms. Any adjustments so negotiated and agreed upon must accurately reflect the change in conditions. The occurrence of contingencies that are foreseeable and predictable, but not certain, should be calculated into the defined price terms, to the extent possible, with the goal of minimizing the need for renegotiation of price terms during the term of the Contract. Substantive changes of the Contract will require The District to rebid the Contract.

Sodexo Consulting Services in addition to Scope of Work

Additional consulting services are available, at a rate of \$85.00 per hour plus a quoted amount for travel, lodging, food and incidentals. Consulting services will be preplanned, including a scope of the project, with a price quote, a minimum of 4 weeks in advance, and mutually agreed upon by both Sodexo and SFA.

ATTACHMENT B: SCHEDULE OF FEES AND COSTS

Sodexo Attachment B			
Schedule of Fees & Costs			
LINE ITEM	UNITS*	RATE	TOTAL
Breakfast	160,000	\$ 0.124	\$ 19,840
Lunch	245,000	\$ 0.124	\$ 30,380
Snacks	-	\$ 0.124	\$ -
A La Carte (\$1.00 Meal Equivalent)	-	\$ 0.124	\$ -
BLENDED TOTAL	405,000	\$ 0.124	\$ 50,220
Table A. Cost Reimbursable (Direct) Costs			Sodexo
Item #	ITEM DESCRIPTION		Annual Cost:
1	Food and Food Supplies		\$ 671,484
2	Equipment, Marketing & Signage		\$ 4,600
	TOTAL A. Cost Reimbursable (Direct) Costs		\$ 676,084
Table B. Fixed Fee Components			
Item #	SODEXO CONSULTANT, EXPENSES AND FEES		Annual Cost:
5	Monthly Rate for Consultant, includes: 0.5 FTE On-Site Consultant, salary, benefits, Workers Compensation, \$5M General Liability, all other expenses associated with on-site Consultant; such as Sodexo technology, mileage, cell phone, training, seminars and area support, POS system and Nutrislice. (\$12,624.67 per month, for 12 months)		\$ 151,496
6	G&A Fee for all out of unit services, including but not limited to Sodexo processing center for all invoices, vendor inquiries, and month-end financials. (\$5,000 per month July - June)		\$ 50,600
7	Consulting and Purchasing Fee at a blended rate of (\$0.124 per meal)		\$ 50,220
8	Sodexo Rebates, Discounts and Allowances		\$ (82,473)
	TOTAL B. Fixed Fee Component		\$ 169,843
	GRAND TOTAL		\$ 845,927

Professional Services Agreement between Cambrian School District and Sodexo America, LLC

This Professional Services Agreement ("Agreement") is made as of July 1, 2024, between the Cambrian School District ("District") and Sodexo America, LLC ("Consultant") (together, "Parties").

1. **Scope of Professional Services.** The Consultant shall furnish to the District the services as described in Attachment "A" attached hereto and incorporated herein by this reference ("Services" or "Work") Proposal.
2. **Term.** Consultant shall commence providing services under this Agreement upon execution of the Agreement by both parties, and will diligently perform such services as required. The term for services and schedule to provide services shall be from July 1, 2024 through June 30, 2025 and shall continue thereafter, until terminated by either Party as hereinafter provided.
3. **Submittal of Documents.** The Consultant shall not commence the Work under this Contract until the Consultant has submitted and the District has approved the certificate(s) and affidavit(s), and the endorsement(s) of insurance required as indicated below:
 - Signed Agreement
 - Workers' Compensation Certificate, if necessary
 - Criminal Background Investigation Certification, if necessary
 - T B Test Assessment
 - Insurance Certificates and Endorsements
 - W-9 Form (If not on file at CSD)
4. **Compensation.** District compensation to the Consultant shall be as set forth in Attachment "B" as the proposed fee for services, but in no event shall total fees, costs, and expenses exceed \$845,927, without the express approval of the Board.
5. **Expenses.** District shall not be liable to Consultant for any costs or expenses paid or incurred by Consultant in performing services for District, other than as proved in Attachment "A."
6. **Independent Contractor.** Consultant, in the performance of this Agreement, shall be and act as an independent contractor. Consultant understands and agrees that he/she and all of his/her employees shall not be considered officers, employees, agents, partner, or joint venture of the District, and are not entitled to benefits of any kind or nature normally provided employees of the District and/or to which District's employees are normally entitled, including, but not limited to, State Unemployment Compensation or Worker's Compensation. Consultant shall assume full responsibility for payment of all federal, state and local taxes or contributions, including unemployment insurance, social security and income taxes with respect to Consultant's employees.
7. **Materials.** Consultant shall furnish, at his/her own expense, all labor, materials, equipment,

supplies and other items necessary to complete the services to be provided pursuant to this Agreement.

8. **Standard of Care.** Consultant's services will be performed, findings obtained, reports and recommendations prepared in accordance with generally and currently accepted principles and practices of his/her profession for services to California school districts.
9. **Originality of Services.** Consultant agrees that all technologies, formulae, procedures, processes, methods, writings, ideas, dialogue, compositions, recordings, teleplays and video productions prepared for, written for, or submitted to the District and/or used in connection with this Agreement, shall be wholly original to Consultant and shall not be copied in whole or in part from any other source, except that submitted to Consultant by District as a basis for such services.
10. **Copyright/Trademark/Patent.** Consultant understands and agrees that all matters produced under this Agreement shall become the property of District and cannot be used without District's express written permission. District shall have all right, title and interest in said matters, including the right to secure and maintain the copyright, trademark and/or patent of said matter in the name of the District. Consultant consents to use of Consultant's name in conjunction with the sale, use, performance and distribution of the matters, for any purpose and in any medium.
11. **Audit.** Consultant shall establish and maintain books, records, and systems of account, in accordance with generally accepted accounting principles, reflecting all business operations of Consultant transacted under this Agreement. Consultant shall retain these books, records, and systems of account during the Term of this Agreement and for three (3) years thereafter. Consultant shall permit the District, its agent, other representatives, or an independent auditor to audit, examine, and make excerpts, copies, and transcripts from all books and records, and to make audit(s) of all billing statements, invoices, records, and other data related to the Services covered by this Agreement. Audit(s) may be performed at any time, provided that the District shall give reasonable prior notice to Consultant and shall conduct audit(s) during Consultant's normal business hours, unless Consultant otherwise consents.
12. **Termination.**
 - 12.1. **Without Cause by District.** District may, at any time, with or without reason, terminate this Agreement with thirty (30) days written notice, and compensate Consultant only for services satisfactorily rendered to the date of termination. Written notice by District shall be sufficient to stop further performance of services by Consultant. Notice shall be deemed given when received by the Consultant or no later than three days after the day of mailing, whichever is sooner. In the event that District terminates this Agreement pursuant to this section, District shall compensate Consultant for work completed to date as a pro-rata amount of the full fees, costs, and expenses.
 - 12.2. **Without Cause by Consultant.** Consultant may, upon thirty (30) days' notice,

with or without reason, terminate this Agreement. Upon this termination, District shall only be obligated to compensate Consultant for services satisfactorily rendered to the date of termination. Written notice by Consultant shall be sufficient to stop further performance of services to District. Consultant acknowledges that this thirty (30) day notice period is acceptable so that the District can attempt to procure the Services from another source.

12.3. With Cause by District. District may terminate this Agreement upon giving of written notice of intention to terminate for cause. Cause shall include:

12.3.1. material violation of this Agreement by the Consultant; or

12.3.2. any act by Consultant exposing the District to liability to others for personal injury or property damage; or

12.3.3. Consultant is adjudged bankrupt. Consultant makes a general assignment for the benefit of creditors or a receiver is appointed on account of Consultant's insolvency.

Written notice by District shall contain the reasons for such intention to terminate and unless within three (3) calendar days after that notice the condition or violation shall cease, or satisfactory arrangements for the correction thereof be made, this Agreement shall upon the expiration of the three (3) calendar day(s) cease and terminate. In the event of this termination, the District may secure the required services from another Consultant. If the expense, fees, and costs to the District exceeds the cost of providing the service pursuant to this Agreement, the Consultant shall immediately pay the excess expense, fees, and/or costs to the District upon the receipt of the District's notice of these expense, fees, and/or costs. The foregoing provisions are in addition to and not a limitation of any other rights or remedies available to District.

12.4 Upon termination, Consultant shall provide the District with all documents produced maintained or collected by Consultant pursuant to this Agreement, whether or not such documents are final or draft documents.

13. Indemnification. To the furthest extent permitted by California law, Consultant shall, at its sole expense, defend, indemnify, and hold harmless the District, the State of California, and their agents, representatives, officers, consultants, employees, trustees, and volunteers (the "indemnified parties") from any and all demands, losses, liabilities, claims, suits, and actions (the "claims") of any kind, nature, and description, including, but not limited to, personal injury, death, property damage, and consultants and/or attorney's fees and costs, directly or indirectly arising out of, connected with, or resulting from the performance of the Agreement or from any activity, work, or thing done, permitted, or suffered by the Consultant under or in conjunction with this Agreement, unless the claims are caused wholly by the sole negligence or willful misconduct of the indemnified parties. The District shall have the right to accept or reject any legal representation that Consultant proposes to defend the indemnified parties.

14. Insurance.

14.1. The Consultant shall procure and maintain at all times it performs any portion of the Services the following insurance:

14.1.1. **General Liability.** Two Million Dollars (\$2,000,000) combined single limit per occurrence for bodily injury, personal injury and property damage in the form of Comprehensive General Liability and Contractual Liability. If Commercial General Liability or other form with a general aggregate limit is used, either the general aggregate limit shall apply separately to each project/location or the general aggregate limit shall be twice the required occurrence limit.

14.1.2. **Automobile Liability Insurance.** One Million (\$1,000,000) per accident for bodily and property damage Automobile Liability Insurance, Occurrence Form, that shall protect the Consultant the District from all claims of bodily injury, property damage, personal injury, death, and medical payments arising performing any portion of the Services by Consultant.

14.1.3. **Workers' Compensation and Employers' Liability Insurance.** For all of the Consultant's employees who are subject to this Agreement and to the extent required by the applicable state or federal law, Consultant shall keep in full force and effect, a Workers' Compensation policy. That policy shall provide employers' liability coverage with minimum liability coverage of One Million Dollars (\$1,000,000) per accident for bodily injury or disease. Contractor shall provide an endorsement that the insurer waives the right of subrogation against the District and its respective elected officials, officers, employees, agents, representatives, consultants, trustees, and volunteers.

14.1.4. **Other Insurance Provisions:** The general liability and automobile liability policies are to contain, or be endorsed to contain, the following provisions:

- a. The District, its representatives, consultants, trustees, officers, officials, employees, agents, and volunteers ("Additional Insureds") are to be covered as additional insureds as respects liability arising out of activities performed by or on behalf of the Consultant; instruments of Service and completed operations of the Consultant; premises owned, occupied or used by the Consultant; or automobiles owned, leased, hired or borrowed by the Consultant. The coverage shall contain no special limitations on the scope of protection afforded to the Additional Insureds.
- b. For any claims related to the projects, the Consultant's insurance coverage shall be primary insurance as respects the Additional Insureds. Any insurance or self-insurance maintained by the Additional Insureds shall be in excess of the Consultant's insurance and shall not contribute with it.
- c. Any failure to comply with reporting or other provisions of the policies including breaches of warranties shall not affect coverage provided to the Additional Insureds.
- d. The Consultant's insurance shall apply separately to each insured against whom claim is made or suit is brought, except with respects to the limits of

- the insurer's liability.
- e. Each insurance policy required by this clause shall be endorsed to state that coverage shall not be suspended, voided, canceled by either party, reduced in coverage or in limits except after thirty (30) days prior written notice by certified mail, return receipt requested, has been given to the District.
 - f. Consultant shall furnish the District with Certificates of insurance showing maintenance of the required insurance coverage and original endorsements affecting general liability and automobile liability coverage. The endorsements are to be signed by a person authorized by that insurer to bind coverage on its behalf. All endorsements are to be received and approved by the District before Work commence.
15. **Assignment.** The obligations of the Consultant pursuant to this Agreement shall not be assigned by the Consultant.
16. **Compliance with Laws.** Consultant shall observe and comply with all rules and regulations of the governing board of the District and all federal, state, and local laws, ordinances and regulations. Consultant shall give all notices required by any law, ordinance, rule and regulation bearing on conduct of the Work as indicated or specified. If Consultant observes that any of the Work required by this Contract is at variance with any such laws, ordinance, rules or regulations, Consultant shall notify the District, in writing, and, at the sole option of the District, any necessary changes to the scope of the Work shall be made and this Contract shall be appropriately amended in writing, or this Contract shall be terminated effective upon Consultant's receipt of a written termination notice from the District. If Consultant performs any work that is in violation of any laws, ordinances, rules or regulations, without first notifying the District of the violation, Consultant shall bear all costs arising therefrom.
17. **Permits/Licenses.** Consultant and all Consultant's employees or agents shall secure and maintain in force such permits and licenses as are required by law in connection with the furnishing of services pursuant to this agreement.
18. **Safety and Security:** Consultant is responsible for maintaining safety in the performance of this Agreement. Consultant shall be responsible to ascertain from the District the rules and regulations pertaining to safety, security, and driving on school grounds, particularly when children are present.
19. **Anti-Discrimination.** It is the policy of the District that in connection with all work performed under contracts there be no discrimination against any employee engaged in the work because of race, color, ancestry, national origin, religious creed, physical disability, medical condition, marital status, sexual orientation, gender, or age and therefore the Consultant agrees to comply with applicable Federal and California laws including, but not limited to the California Fair Employment and Housing Act beginning with Government Code Section 12900 and Labor Code Section 1735.
20. **Fingerprinting of Employees.** It is not contemplated at the time of execution of this Agreement that Consultant or its employees will have contact with students during the

provision of services under this Agreement. If at a future time, Consultant will have contact with any pupils, Consultant shall comply with the provisions of Education Code section 45125.1 regarding the submission of employee fingerprints to the California Department of Justice and the completion of criminal background investigations of its employees. The Consultant shall not permit any employee to have any contact with District pupils until such time as the Consultant has verified in writing to the governing board of the District that the employee has not been convicted of a felony, as defined in Education Code section 45122.1. The Consultant's responsibility shall extend to all employees, subcontractors, agents, and employees or agents of subcontractors regardless of whether those individuals are paid or unpaid, concurrently employed by the District, or acting as independent contractors of the Consultant. Verification of compliance with this section and the Criminal Background Investigation Certification that may be required with this Agreement, shall be provided in writing to the District prior to each individual's commencement of employment or performing any portion of the Services and prior to permitting contact with any student.

21. District's Evaluation of Consultant and Consultant's Employees and/or Subcontractors.

The District may evaluate the Consultant in any manner which is permissible under the law. The District's evaluation may include, without limitation:

21.1. Requesting that District employee(s) evaluate the Consultant and the Consultant's employees and subcontractors and each of their performance.

21.2. Announced and unannounced observance of Consultant, Consultant's employee(s), and/or subcontractor(s).

22. Limitation of District Liability. Other than as provided in this Agreement, District's financial obligations under this Agreement shall be limited to the payment of the compensation provided in this Agreement. Notwithstanding any other provision of this Agreement, in no event, shall District be liable, regardless of whether any claim is based on contract or tort, for any special, consequential, indirect or incidental damages, including, but not limited to, lost profits or revenue, arising out of or in connection with this Agreement for the services performed in connection with this Agreement.

23. Confidentiality. The Consultant and all Consultant's agents, personnel, employee(s), and/or subcontractor(s) shall maintain the confidentiality of all information received in the course of performing the Services. This requirement to maintain confidentiality shall extend beyond the termination of this Agreement.

24. Notice. Any notice required or permitted to be given under this Agreement shall be deemed to have been given, served, and received if given in writing and either personally delivered or deposited in the United States mail, registered or certified mail, postage prepaid, return receipt required, or sent by overnight delivery service, or facsimile transmission, addressed as follows:

SAMPLE CONTRACT

District:

Cambrian School District
Attn: Business Services 20460
4115 Jacksol Drive
San Jose, CA 95124

Consultant:

Sodexo America, LLC
Attn: Wendy Surak
509-385-5902

Any notice personally given or sent by facsimile transmission shall be effective upon receipt. Any notice sent by overnight delivery service shall be effective the business day next following delivery thereof to the overnight delivery service. Any notice given by mail shall be effective three (3) days after deposit in the United States mail.

- 25. **California Law.** This Agreement shall be governed by and the rights, duties and obligations of the Parties shall be determined and enforced in accordance with the laws of the State of California. The Parties further agree that any action or proceeding brought to enforce the terms and conditions of this Agreement shall be maintained in Santa Clara County, California.
- 26. **Waiver.** The waiver by either party of any breach of any term, covenant, or condition herein contained shall not be deemed to be a waiver of such term, covenant, condition, or any subsequent breach of the same or any other term, covenant, or condition herein contained.
- 27. **Severability.** If any term, condition or provision of this Agreement is held by a court of competent jurisdiction to be invalid, void or unenforceable, the remaining provisions will nevertheless continue in full force and effect, and shall not be affected, impaired or invalidated in any way.
- 28. **Incorporation of Recitals and Exhibits.** The Recitals and each exhibit attached hereto are hereby incorporated herein by reference.

IN WITNESS WHEREOF, the Parties hereto have executed this Agreement on the date indicated below.

Date: _____

By: _____

Print Name: _____

Its: _____

Date: _____

By: **Sodexo America, LLC**

Print Name: **Wendy Surak, SVP**

Its: _____

Information regarding Consultant:

Consultant: Sodexo America, LLC

License No.: TIN #52-2208632

Address: 915 Meeting St., 15th floor
North Bethesda, MD 20852
Attn: Law Department

Telephone: (509) 385-5902

Facsimile: ()

E-mail: wendy.surak@sodexo.com

Type of Business Entity:

- Individual
 - Sole Proprietorship
 - Partnership
 - Limited Partnership
 - Corporation
- State: _____
- Limited Liability Company
- Other: _____

Employer Identification and/or
Social Security Number

NOTE: Title 26, Code of Federal Regulations, sections 6041 and 6209, require non-corporate recipients of \$600.00 or more to furnish their taxpayer identification number to the payer. The regulations also provide that a penalty may be imposed for failure to furnish the taxpayer identification number. In order to comply with these regulations, the District requires your federal tax identification number or Social Security number, whichever is applicable.

WORKERS' COMPENSATION CERTIFICATION

Labor Code Section 3700 in relevant part provides:

Every employer except the State shall secure the payment of compensation in one or more of the following ways:

- By being insured against liability to pay compensation by one or more insurers duly authorized to write compensation insurance in this State.
- By securing from the Director of Industrial Relations a certificate of consent to self-insure, which may be given upon furnishing satisfactory proof to the Director of Industrial Relations of ability to self-insure and to pay any compensation that may become due to its employees.

I am aware of the provisions of Section 3700 of the Labor Code which require every employer to be insured against liability for workers' compensation or to undertake self-insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of the Work of this Contract.

Date: June 17, 2024

Name of Consultant: Sodexo America, LLC

Signature: _____

Print Name and Title: Wendy Surak
Senior Vice President

(In accordance with Article 5 – commencing at Section 1860, Chapter 1, part 7, Division 2 of the Labor Code, the above certificate must be signed and filed with the District prior to performing any Work under this Contract.)

FINGERPRINTING/CRIMINAL BACKGROUND INVESTIGATION CERTIFICATION

One of the three boxes below must be checked, with the corresponding certification provided, and this form attached to the Independent Consultant Agreement for Professional Services ("Agreement"):

- Consultant's employees will have only limited contact, if any, with District pupils and the District will take appropriate steps to protect the safety of any pupils that may come in contact with Consultant's employees so that the fingerprinting and criminal background investigation requirements of Education Code section 45125.1 shall not apply to Consultant for the services under this Agreement. As an authorized District official, I am familiar with the facts herein certified, and am authorized to execute this certificate on behalf of the District. (Education Code § 45125.1 (c))

Date: _____

District Representative's Name and Title: _____

Signature: _____

- The fingerprinting and criminal background investigation requirements of Education Code section 45125.1 apply to Consultant's services under this Agreement and Consultant certifies its compliance with these provisions as follows: *"Consultant certifies that the Consultant has complied with the fingerprinting and criminal background investigation requirements of Education Code section 45125.1 with respect to all Consultant's employees, subcontractors, agents, and subcontractors' employees or agents ("Employees") regardless of whether those Employees are paid or unpaid, concurrently employed by the District, or acting as independent contractors of the Consultant, who may have contact with District pupils in the course of providing services pursuant to the Agreement, and the California Department of Justice has determined that none of those Employees has been convicted of a felony, as that term is defined in Education Code section 45122.1. A complete and accurate list of all Employees who may come in contact with District pupils during the course and scope of the Agreement is attached hereto."*

- Consultant's services under this Agreement shall be limited to the construction, reconstruction, rehabilitation, or repair of a school facility and although all Employees will have contact, other than limited contact, with District pupils, pursuant to Education Code section 45125.2 District shall ensure the safety of the pupils by at least one of the following as marked:

_____ The installation of a physical barrier at the worksite to limit contact with pupils.

_____ Continual supervision and monitoring of all Consultant's on-site employees of Consultant by an employee of Consultant, _____ whom the Department of Justice has ascertained has not been convicted of a violent or serious felony.

SAMPLE CONTRACT

_____ Surveillance of Employees by District Personnel.

Date: _____

District Representative's Name and Title: _____

Signature: _____

I am a representative of the Consultant entering into this Agreement with the District and I am familiar with the facts herein certified, and am authorized and qualified to execute this certificate on behalf of Consultant.

Date: June 17, 2024

Name of Consultant: Sodexo America, LLC

Signature: _____
Print Name and Title: Wendy Surak
Senior Vice President







SODEXO IS LEADING THE WAY TO IMPROVE QUALITY OF LIFE.

This proposal and its packaging utilize both natural and recycled materials. The paper used to print this document contains mixed sources (product group from well-managed forests, controlled sources and recycled wood or fiber) that are at least 20% recyclable. This proposal is printed with nontoxic dry ink toners that use 60% to 70% less energy per page than conventional toner, on printers designed to be "green" by using less power and incorporating many reusable elements such as drums, toner cartridges and waste containers. This approach to document production is an important element of **Better Tomorrow 2025**, which is aimed at conserving natural resources and reducing waste.



It all starts with the everyday

915 Meeting Street, Suite 1400
North Bethesda, MD 20852
301-987-4000
us.sodexo.com